

# **BRIOCHES FOR ICE CREAM AND SLUSH - MADE WITH CROISSANT PLUS**

THE IDEAL PASTRY LEAVENED PRODUCT TO FILL WITH ICE CREAM OR SLUSH

## **BRIOCHE DOUGH**

#### **INGREDIENTS**

**CROISSANT PLUS** 

yeast unsalted butter 82% fat sugar egg yolk water

### PREPARATION

1000g Knead all the ingredients in the kneading machine, until you obtain a velvet 30-40g smooth dough. We recommend to add the water in more than once.

50-100a Shape the dough into a ball, cover it with a plastic cloth and let it rest for 20 50g minutes at room temperature.

300-350g

100g Divide the dough into pieces of 70g and pieces of 10g; shape each big piece of dough into a ball and flat it gently with the palm of your hand, then shape the small ones into balls too and place them over the bigger pieces.

Store into the proofer room at 28-30°C with relative humidity of the 70% for 50-70 minutes.

## **Final composition**

Brush with egg, then bake at 190-200°C for 15-18 minutes.