



# BRIOCHE FOR ICE CREAM AND SLUSH - MADE WITH CROISSANT PLUS

chef Intermediate level

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.  
50-100g Shape the dough into a ball, cover it with a plastic cloth and let it rest for 20  
50g minutes at room temperature.  
100g Divide the dough into pieces of 70g and pieces of 10g; shape each big piece  
300-350g 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.