

BRIOCHE FOR ICECREAM WITH SOFT BREAD 50%

Intermediate level

CAKE LEAVENED TO BE FILLED WITH ICE CREAM OR GRANITA

BRIOCHE DOUGH

SOFT BREAD 50%	1000g
type 00 white flour	1000g
yeast	60g
unsalted butter 82% fat	150g
sugar	100g
eggs	500g
water	550-600g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	20g

Times and temperatures
Dough temperature: 26-27 ºC
Kneading time about 15 minutes (spiral kneader)
Rest: 20 minutes at 22-24 season ºC
Leavening: 60-70 minutes at 28-30 ºC,
Cooking: at 220-250 ºC, with steam, for about 10 minutes.

FINAL COMPOSITION

DOUGH: knead all the ingredients except for the butter that must be added at the end of the dough.
The times refer to spiral type mixers, however, work though the dough to obtain a smooth and elastic dough.
REST: Allow to stand at 22-24 ºC for 20 minutes.
CUTTING: cut into 60 and 5 gram pieces
MOULDING: Roll in a round shape and apply the small balls above and in the center of the large ball and arrange them on a baking sheet with baking paper.
LEAVENING: place in the proofing cell at 28-30 ºC - 75/80% U.R. for 60-90 minutes.
COOKING: bake in a static oven at 200-210 ºC and in a ventilated oven at 190-200 ºC with a little initial steam for about 10 minutes.
To get the shiny effect you need to brush the croissants with beaten egg just before baking.
It's possible to pack the products in polythene bags once they have an internal temperature below 25 ºC.
Refrigerated packaged products will last about 7-10 days.

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