



# BRIOCHE FOR ICECREAM WITH SOFT BREAD 50%

👤 Intermediate level

CAKE LEAVENED TO BE FILLED WITH ICE CREAM OR GRANITA

## BRIOCHE DOUGH

### INGREDIENTS

SOFT BREAD 50%

type 00 white flour

yeast

unsalted butter 82% fat

sugar

eggs

water

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

#### Times and temperatures

1000g

1000g Dough temperature: 26-27 °C

60g Kneading time about 15 minutes (spiral kneader)

150g Rest: 20 minutes at 22-24 season °C

100g Leavening: 60-70 minutes at 28-30 °C,

500g Cooking: at 220-250 °C, with steam, for about 10 minutes.

550-600g

20g

## Final composition

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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 through the dough to obtain a smooth and elastic dough.

REST: Allow to stand at 22-24 °C 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 °C - 75/80% U.R. for 60-90 minutes.

COOKING: bake in a static oven at 200-210 °C and in a ventilated oven at 190-200 °C 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 °C.

Refrigerated packaged products will last about 7-10 days.