



BRIOCHE FOR ICECREAM WITH SOFT BREAD 50%

👤 Intermediate level

CAKE LEAVENED TO BE FILLED WITH ICE CREAM OR GRANITA

BRIOCHE DOUGH

SOFT BREAD 50%

type 00 white flour
yeast
unsalted butter 82% fat
sugar
eggs
water

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

1000g
1000g
60g
150g
100g
500g
550-600g
20g

Times and temperatures

Dough temperature: 26-27 °C
Kneading time about 15 minutes (spiral kneader)
Rest: 20 minutes at 22-24 season °C
Leavening: 60-70 minutes at 28-30 °C,
Cooking: at 220-250 °C, 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 °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.

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