

# BRIOCHE

chef Basic level

## INGREDIENTS

type 00 white flour

caster sugar

unsalted butter 82% fat

salt

FROSTY

eggs

water

fresh yeast

## PREPARATION

5.000g Wheat meal g 5.000 Sugar g 750 Butter g 600 Salt g 50 FROSTYg 150 Whole  
750g eggs g 750 Water g 1.400 Yeast g 200 Knead until a smooth, velvety  
600g consistency is obtained, adding the water gradually. Roll up the dough and  
50g leave to rest for 20 minutes. Divide into pieces of 45 and 10 grammes, roll the  
150g bigger pieces up and flatten them slightly. Roll up the smaller pieces and  
750g place one on the top of every bigger piece. Leave in a rising room at 28-30°C  
1.400g with relative humidity of about 80% for 60-80 minutes. Glaze with beaten  
200g egg and bake at 180-190°C for 20-25 minutes.