

## **Brioche**

## Ingredients

type 00 white flour caster sugar unsalted butter 82% fat salt

FROSTY

eggs

water

fresh yeast

## Preparation

200g

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