



BRIOCHE

 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.