BRIOCHE

Basic level

type 00 white flour	5.000g
caster sugar	750g
unsalted butter 82% fat	600g
salt	50g
FROSTY	150g
eggs	750g
water	1.400g
fresh yeast	200g

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.