



# BRIOCHE

🏠 Basic level

type 00 white flour  
caster sugar  
unsalted butter 82% fat  
salt  
FROSTY  
eggs  
water  
fresh yeast

5.000g  
750g  
600g  
50g  
150g  
750g  
1.400g  
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.



Extraordinary  
made simple.