



# BRIOCHE BREAD BRAIDS WITH MILK, BUTTER AND EGGS

👤 Intermediate level

BRAIDED BRIOCHE BREAD

## BRIOCHE BREAD DOUGH

PANE & LATTE

|                         |          |
|-------------------------|----------|
| flour                   | 1000g    |
| water                   | 1000g    |
| fresh yeast             | 600-650g |
| eggs                    | 80g      |
| unsalted butter 82% fat | 200g     |
|                         | 130g     |

Knead all the ingredients together until the dough is well combined and smooth

Let the dough rest for 10-15 minutes at 22-24°C.

## FINAL COMPOSITION

Divide the dough into portions and shape each portion into a sort of rope.

Gather a group of them (2,3,4 or 5, as you prefer) and plait them to form a braid.

Put in the proofer room for 40-50 minutes at 28-30°C, with relative humidity of approximately the 70-80%.

Brush the braided brioche with beaten egg.

Bake in a deck oven at 190-200°C for about 20 minutes (measured out for 450g braids).

ADVICE: we suggest to bake the braids before the rising is at its maximum.