



# BRIOCHE BREAD BRAIDS WITH MILK, BUTTER AND EGGS

chef Intermediate level

BRAIDED BRIOCHE BREAD

## BRIOCHE BREAD DOUGH

### INGREDIENTS

#### PANE & LATTE

flour  
water  
fresh yeast  
eggs  
unsalted butter 82% fat

### PREPARATION

1000g Knead all the ingredients together until the dough is well combined and  
1000g smooth  
600-650g Let the dough rest for 10-15 minutes at 22-24°C.  
80g  
200g  
130g

## 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 brioches 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.