

BRIOCHE BREAD BRAIDS WITH MILK, BUTTER AND EGGS

Basic level

BRIOCHE BREAD DOUGH

INGREDIENTSPANE & LATTE1000gKnead all the ingredients together until the dough is well combined andflour1000gsmoothwater600-650gLet the dough rest for 10-15 minutes at 22-24°C.fresh yeast80g

fresh yeast 80g eggs 200g unsalted butter 82% fat 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.