



BRIOCHE BREAD BRAIDS WITH MILK, BUTTER AND EGGS

👤 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 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.