

BRIOCHE BREAD BRAIDS WITH MILK, BUTTER AND EGGS

Intermediate level

BRAIDED BRIOCHE BREAD

BRIOCHE BREAD DOUGH

PANE & LATTE	1000g
flour	1000g
water	600-650g
fresh yeast	80g
eggs	200g
unsalted butter 82% fat	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 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.

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