



BRIOCHE-VENEZIANE-COLOMBINE (PANDORA)

👤 Basic level

INGREDIENTS

PANDORA

eggs
fresh yeast
water

PREPARATION

1.000g KNEADING: knead until a smooth, velvety consistency is obtained, roll up and
100g leave to rest at room temperature for 20 minutes. METHOD: squeeze the
50g dough, roll it up and leave to rest for 15 minutes. Roll it out, cut into pieces of
300-350g the desired weight, shape in the desired way and place on baking
sheets. LEAVENING: leave in a rising room at 28-30°C with relative humidity
of about 80% for 60-80 minutes. It is advisable to move on to the decoration
and baking before the leavening has reached its maximum. DECORATION
AND BAKING: the decoration should be carried immediately prior to baking.
The 'brioche' can be simply glazed with beaten egg, the 'veneziane' should
be covered with icing (BRIO BIG or MANDORGLASS QUICK) and have
granulated sugar sprinkled on top of them. The 'colombine' should be glazed
with a water/sugar syrup, thickened with a little flour and then dusted with
caster and icing sugar. Bake at 180-190°C for about 20 minutes.