



# BRIOCHE (PANDORA GRAN SVILUPPO)

chef Intermediate level

PASTRY LEAVENED PRODUCT FOR BREAKFAST

## BRIOCHE DOUGH

### INGREDIENTS

#### PANDORA GRAN SVILUPPO

unsalted butter 82% fat

yeast

eggs

water

### PREPARATION

1000g Knead all the ingredient together with a kneading machine, until you obtain

100g a velvet smooth dough. It is recommended to add the water in more than  
50g once.

200g Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at  
300-330g room temperature.

Divide the dough into pieces of 50g and pieces of 10g; shape each big piece  
of dough into a ball and flat it gently with the palm of your hand, then shape  
the small ones into balls too and place them over the bigger pieces.

Store into the proofer room at 28-30°C with relative humidity of  
approximately the 80% for 60-80 minutes.

## Final composition

Brush the brioches with the beated eggs and bake at 180-190 for 20-25 minutes.