



BRIOCHE (PANDORA GRAN SVILUPPO)

👤 Intermediate level

PASTRY LEAVENED PRODUCT FOR BREAKFAST

BRIOCHE DOUGH

PANDORA GRAN SVILUPPO

unsalted butter 82% fat
yeast
eggs
water

1000g
100g
50g
200g
300-330g

Knead all the ingredients together with a kneading machine, until you obtain a velvet smooth dough. It is recommended to add the water in more than once. Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at 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 brioche with the beaten eggs and bake at 180-190 for 20-25 minutes.