

BRIOCHE (PANDORA GRAN SVILUPPO)

Intermediate level

PASTRY LEAVENED PRODUCT FOR BREAKFAST

BRIOCHE DOUGH

PANDORA GRAN SVILUPPO	1000g
unsalted butter 82% fat	100g
yeast	50g
eggs	200g
water	300-330g

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