



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

BBQ, Summer



## FINISHED PRODUCT

Brioche, Soft Roll

# BRIOCHE BUNS

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.000	10.00
Sugar	1.500	15.00
Yeast	0.070	7.00
Water	5.500	55.00
<b>Total Weight:</b> 18.070		

**Yield:** 200 brioche buns

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 90g into round shape.
5. Prove for 60 minutes.
6. Bake at 220°C for 12-15 minutes.