



BRIOCHE TEAR & SHARE

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.000	10.00
Sugar	0.800	8.00
Yeast	0.300	3.00
Mixed herbs	0.050	0.50
Water	5.500	55.00
Total Weight:		17.650

METHOD

Brioche



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread

1. Add all ingredients into a spiral mixer.
2. Mix for 2 minutes on slow speed.
3. Scrape down.
4. Mix for 6 minutes on fast speed.
5. Mould dough and allow to relax.
6. Pin out dough to 1cm thick and cut out 60mm disks.
7. Place the dough disks around a metal 4inch pie dish, the discs should slightly overlap each other.
8. Prove for 40 minutes.
9. Bake at 220°C for 20 minutes.

Assembly/Decoration

1. Place Camembert in the centre.
2. Spread salsa and cheese around sides.
3. Bake again until cheese melts.