



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**FINISHED PRODUCT**

Brioche, Speciality Bun

## BRIOCHE RECIPE

### INGREDIENTS

**Group 1**

Ingredient	KG	%
Bread flour	10.000	100.00
<b><u>Baktem Blue 20% Bun Concentrate</u></b>	2.000	20.00
Yeast	0.600	6.00
Butter	0.500	5.00
Sugar	0.300	3.00
Milk powder	0.200	2.00
Water	3.700	37.00
Egg	1.500	15.00
Glycerine	0.250	2.50
Glucose	0.250	2.50
<b>Total Weight:</b> 19.300		

**Yield:** 241 brioche

### METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 9 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 80g and mould into sausage shape.
5. Prove for 55-60 minutes.

6. Bake at 190°C for 12-15 minutes.