



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas



## FINISHED PRODUCT

Brioche, Occasion Bread

# CHOCOLATE AND ORANGE TEAR AND SHARE BRIOCHE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
Sugar	1.500	15.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.000	10.00
Yeast	0.700	7.00
Water	5.000	50.00
Chocolate pieces	4.000	40.00
Orange zest	2.000	20.00
Total Weight: 24.200		

Yield: 75 brioche

## METHOD

1. Add all ingredients (except chocolate and zest) into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Add chocolate and zest over 1 minute on slow speed.
5. Scale at 320g into paper case.
6. Prove for 55-65 minutes.
7. Bake at 220°C for 16-20 minutes.
8. Glaze with [Bun Glaze RTU](#).