



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Brioche, Occasion Bread

# CINNAMON AND PECAN BRIOCHE LOAF

## INGREDIENTS

### Group 1

Ingredient	KG
Wheat flour	1.000
Water	0.500
Butter	0.070
Sugar	0.100
<u>Baktem 10% Brioche Paste Concentrate</u>	0.100
Yeast	0.080
Cinnamon	0.020
Pecan	0.500
<b>Total Weight:</b>	<b>2.370</b>

## METHOD

### Cinnamon and Pecan Brioche Loaf

1. Place all of the ingredients (except pecans) into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Add pecans on slow speed for 1 minute.
5. Scale 320g into long tin.
6. Prove for approximately 1 hour.
7. Add 10g of nibbed sugar before baking.

8. Bake at 220°C (428°F) for 18 minutes.