



## CREAM-FILLED TSOUREKI

### INGREDIENTS

#### Group : Brioche

| Ingredient                                  | KG           |
|---|--------------|
| Bread flour                                 | 1.000        |
| Water                                       | 0.550        |
| <u>Baktem 10% Brioche Paste Concentrate</u> | 0.100        |
| Caster sugar                                | 0.060        |
| Yeast                                       | 0.040        |
| Almond extract                              | 0.010        |
| Zest and juice of one whole orange          | -            |
| <b>Total Weight:</b>                        | <b>1.760</b> |

#### Group : Filling/Topping

| Ingredient               | KG           |
|--------------------------|--------------|
| <u>RTU Cream Filling</u> | 0.340        |
| <b>Total Weight:</b>     | <b>0.340</b> |

### METHOD

1. Place all brioche ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 8 minutes on fast speed.
3. Scale at 150g pieces and pin out into a rectangle shape.
4. Spread 20g of RTU Cream Filling of your choice onto each dough piece.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Brioche

5. Roll into tight sausage shape.
6. Twist 3 pieces together to form a plaited loaf.
7. Brush with egg and pipe on 40g of [RTU Cream Filling](#).
8. Sprinkle with 30g flaked almonds on each loaf, then prove for approx. 35 minutes with 5 minutes drying.
9. Bake at 210°C for approx. 30 minutes.