



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**OCCASION**

Easter



**FINISHED PRODUCT**

Brioche

# CREAM-FILLED TSOUREKI

## INGREDIENTS

### Group : Brioche

Ingredient	KG
Bread flour	1.000
Water	0.550
<b>Baktem 10% Brioche Paste Concentrate</b>	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
<b>RTU Cream Filling</b>	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.

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.