



FILLED BRIOCHE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.000	10.00
Yeast	0.500	5.00
Sugar	0.300	3.00
Water	5.500	55.00
Total Weight: 17.300		

Group 2

Ingredient	KG	%
Sultanas	1.500	15.00
Raisins	1.500	15.00
<u>RTU Cream Filling</u>	0.010	0.10
Total Weight: 3.010		

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Add fruit from group 2 on slow speed, until fully dispersed.
4. Dough temperature should be 23-26°C.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Brioche

5. Scale at 70g.
6. Prove for 45 minutes.
7. Make indentation into the dough and pipe 10g of desired RTU Cream Filling ([orange](#), [lemon](#), [chocolate](#) and/or [caramel](#)).
8. Bake at 210°C for 18 minutes, without steam.
9. Brush with [Bun Glaze RTU](#) straight from the oven to finish.