



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

RASPBERRY BRIOCHE CROWN

INGREDIENTS

Group : Group 1

Ingredient	KG
Flour	1.500
<u>Baktem 10% Brioche Paste Concentrate</u>	0.150
Caster sugar	0.120
Yeast	0.030
Water	0.750
Total Weight:	2.550

Group : Assembly/Decoration

Ingredient	KG
<u>Fruit Filling - Raspberry 50%</u>	0.075
<u>Instant Superglaze - Neutral</u>	0.025
Chopped pistachio	0.005
Total Weight:	0.105

Yield: 1 Brioche Crown

METHOD

1. Add group 1 ingredients into a spiral mixer.
2. Mix for 3 minutes on slow speed.

3. Scrape down.
4. Mix for 6 minutes on fast speed.
5. Scale into 700g mounts and allow to rest for 5 minutes.
6. Pin out the dough into a 45cm x 25cm rectangle.
7. Spread 75g of [Fruit Filling – Raspberry 50%](#) over the dough and roll the dough up tightly.
8. Cut the dough vertically, down the centre to give two pieces.
9. Twist the pieces together, with the raspberry side showing.
10. Move the dough onto a baking tray, forming a crown.
11. Knot the two ends together and prove for 30 minutes.
12. Bake at 210°C for 20 minutes.
13. Once cooled, bush each crown with 25g of [Instant Superglaze - Neutral](#) and sprinkle with 5g of roughly chopped pistachios to finish.