



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread,
Savoury Good, Speciality Bread

SAGE AND ONION STUFFING AND CRANBERRY BRIOCHE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.000	10.00
Sugar	0.400	4.00
Yeast	0.400	4.00
<u>Bacom Mellow</u>	0.200	2.00
Water	4.600	46.00
Sage stuffing	0.400	4.00
Sage herbs	0.200	2.00
Total Weight: 17.200		

Yield: 52 loaves

METHOD

1. Add all ingredients (except herbs and stuffing) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 330g.
5. Turn upside down.
6. Using a rolling pin, press hard into the dough and place 100g of sage and onion stuffing with cranberry into each dough.
7. Fold up, cut into 3, then mould into 12" round shape and place onto tray.



BAKERY INGREDIENTS SINCE 1904

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8. Make cuts around the edge.
9. Bake at 200°C for 18 minutes.
10. Sprinkle with grated cheese if desired.