



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Sweet Good

VEGAN DATE & WALNUT BRIOCHE

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	1.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	0.100	10.00
Muscovado sugar	0.100	10.00
Yeast	0.025	2.50
Water	0.550	55.00
Total Weight: 1.775		

Group : Group 2

Ingredient	KG	%
Dates	0.300	30.00
Walnuts	0.200	20.00
Total Weight: 0.500		

Group : Group 3

Ingredient	KG	%
<u>Multimix Vegan Cake Complete</u>	0.250	100.00
Muscovado sugar	0.050	20.00
Water	0.120	48.00
Oil	0.065	26.00
Total Weight: 0.485		

Group : Assembly/Decoration

Ingredient

Vegan Caramel PF

KG

0.200

%

20.00

Total Weight: 0.200

Yield: 19 Brioche

METHOD

1. Add group 1 ingredients into a spiral mixer.
2. Mix for 2 minutes on slow speed.
3. Scrape down.
4. Mix for 6 minutes on fast speed.
5. Add the dates and walnuts and mix for 1 minute on slow speed.
6. Allow the dough to rest.
7. Add all group 3 ingredients into a mixing bowl, fitted with a beater.
8. Mix for 2 minutes on low speed.
9. Scrape down.
10. Mix for 5 minutes on medium speed.
11. Pin out the dough and spread the vegan cake mix over the dough.
12. Scale into paper cases at 140g.
13. Prove the dough for 60 minutes.
14. Bake at 220°C for 20-25 minutes.
15. Once cool, drizzle Vegan Caramel PF over the brioche to finish.