

# BRIOCHE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	4.000	100.00
BAKELS BUN CONCENTRATE	0.600	15.00
Eggs	1.000	25.00
Butter	0.400	10.00
BAKELS INSTANT ACTIVE YEAST	0.070	1.80
Water (variable)	1.240	31.00
<b>Total Weight:</b> 7.310		

## METHOD

No Time Dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover for 5 minutes. Scale off and mould large bulb to fit tin. Make a hole in the centre of the large bulb and place a smaller bulb of dough on top. Brush carefully with egg wash. Prove to double the size in a cool but humid prover. Bake at 200°C for approximately 10 minutes. Remove from the tins whilst still hot and place on wires to cool.