

Braided Brioche



Ingredients

Braided Brioche

Flour (high protein)	70%	7000g
Sonnet Briochemix 30%	30%	3000g
Fresh Yeast	7%	700g
Salt	1,5%	150g
Egg	20%	2000g
Water approx.	30%	3000g
Decoration		
Sugar Nibs P2	3%	300g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough Approx. 3 minutes in the 1st gear and approx. 8-12 minutes in the 2nd gear
Dough temperature	Approx. 27°C
Bulk proof	Approx. 90 minutes in a container After 45 minutes fold the dough once
Dough proof	Approx. 10 minutes
Scale	Approx. 70 grams per twist and rounding
Moulding	Roll the twists in three steps in until it turns into the desired length Braid the twists regularly but not too tight Brush with egg wash twice (2 x)
Final proof	Approx. 70 to 80 minutes
Decorating	Just before baking sprinkle with Sugar Nibs P2 if desired
Baking	Approx. 25-30 minutes at 160°C Depends on the model and number of twists



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com