

Brioche



Ingredients

Brioche

Flour (High-protein)	100%	10000g
<i>Crème de Luxe</i>	20%	2000g
Butter	20%	2000g
Sugar	15%	1500g
Fresh Yeast	10%	1000g
Milk Powder	5%	500g
Salt	1,5%	150g
Egg	20%	2000g
Water approx.	35%	3500g

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
Scale	Approx. 1200 grams (30 pieces)
Dough proof	Approx. 20 minutes
Dividing	Divide and round up. Place the dough pieces in baking tins and brush with egg wash
Final proof	Approx. 2 hours. If desired incise once after approx. 1 hour and place it back into proofer
Baking	Approx. 15 minutes at 200°C with a mild floor heat



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

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