

Brioche Authentic (French)



Ingredients

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Flour	100%	10000g
Butter	20%	2000g
Sugar	15%	1500g
<i>Proson Wit Bourgondy (white)</i>	12%	1200g
Fresh Yeast	10%	1000g
Milkpowder	5%	500g
Salt	1,5%	150g
Egg	20%	2000g
Water approx.	25%	2500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 28°C
Scale	Approx. 1200 grams (30 pieces)
Dough proof	Approx. 20 minutes
Dividing	Divide and round up Place the dough pieces on with baking paper prepared baking sheets
Final proof	Approx. 2 hours. After approx. 1 hour brush with egg wash, incise once, sprinkle with Sugar Nibs P2 and place it back in the proofer
Baking	Approx. 14 minutes at 200°C with 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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