

Brioche (FermenSon Gold)



Ingredients

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Flour	100%	10000g
Sugar	20%	2000g
Fermenson Gold	10%	1000g
Salt	0,3%	30g
Fresh Egg	35%	3500g
Water approx.	15%	1500g
Fresh Whole Milk	10%	1000g
After mixing:		
Fresh Yeast	6%	600g
After half time kneading:		
Diary butter	25%	2500g

Working Method

Kneading	Mix in slow speed all ingredients (except yeast and butter) during approx. 5 minutes and add the yeast. Knead in high speed approx. 5 minutes, add the butter on low speed. Knead again in high speed approx. 5 minutes the dough into a smooth and well developed dough
Dough temperature	Approx. 27°C
Bulk proof	Approx. 90 minutes in direct process or 8-12 hours at 4°C in long proofing process
Moulding	Divide, mould and place dough pieces in tins or on baking sheets
Final proof	Approx. 90-120 minutes
Baking	Approx. 20/35 minutes at 160°C



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