

Brioche Milk



Ingredients

Brioche Milk

Flour	100%	10000g
<i>Proson Luxe au Beurre</i>	15%	1500g
Sugar	12%	1200g
<i>Proson Wit Bourgondy (white)</i>	5%	500g
Fresh Yeast	5%	500g
Salt	1,5%	150g
Water approx.	48%	4800g

Working Method

Kneading	Mix all ingredients into a well developed dough
Dough temperature	Approx. 28-30°C
Scale	Approx. 2100 grams for 30 pieces
Dough rest	Approx. 20-30 minutes
Moulding	Divide and round up, place the dough pieces on baking sheets
Final proof	Approx. 60-70 minutes
Baking	Approx. 10 minutes at 220°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

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