



## BRIOCHE BUNS

### INGREDIENTS

#### Group 1

Ingredient	KG
Brioche Paste 10% Concentrate	6.250
Yeast	0.250
Egg	1.655
Water	1.720
<b>Total Weight:</b>	<b>9.875</b>

### METHOD

#### Brioche Buns

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 14 minutes.
4. Scale as desired.
5. Prove for approximately 1 hour and 40 minutes at 26°C (79°F).
6. Bake at 170°C (338°F) for 35-40 minutes.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

BBQ



#### FINISHED PRODUCT

Brioche, Soft Roll