



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Brioche, Speciality Bun

BRIOCHE

INGREDIENTS

Group 1

Ingredient	KG
Flour	16.000
Baktem Blue 20% Bun Concentrate	3.200
Sugar	0.480
Yeast	0.960
Water	5.920
Glycerine	0.400
Butter	0.800
Eggs	2.400
Glucose	1.400
Milk powder	0.320
Total Weight:	31.880

METHOD

Brioche

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 9 minutes.
4. Scale at 80 per brioche.
5. Prove for 55-60 minutes.

6. Bake at 190°C (375°F) for 12-15 minutes.