



## CHEESE, SAGE AND ONION TEAR AND SHARE BRIOCHE

### INGREDIENTS

#### Group 1

Ingredient	KG
White flour	1.000
Water	0.500
Sugar	0.050
Brioche Paste 10% Concentrate	0.100
Yeast	0.050
Sage	0.200
Onion	0.100
Cheese	0.500
<b>Total Weight:</b>	<b>2.500</b>

### METHOD

Cheese, Sage and Onion Tear and Share Brioche



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Christmas



#### FINISHED PRODUCT

Brioche, Occasion Bread

1. Place all of the ingredients (except cheeses) into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 6 minutes.
4. Add cheese on slow speed for 1 minute.
5. Scale 200g in foils.
6. Prove for approximately 1 hour.
7. Bake at 200°C (392°F) for 18 minutes.