



## CHOCOLATE AND ORANGE TEAR AND SHARE BRIOCHE

### INGREDIENTS

#### Group 1

Ingredient	KG
White flour	1.000
Water	0.500
Sugar	0.150
Brioche Paste 10% Concentrate	0.100
Yeast	0.070
Orange zest	0.200
Chocolate pieces	0.400
<b>Total Weight:</b>	<b>2.420</b>

### METHOD

Chocolate and Orange Tear and Share Brioche



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Christmas



#### FINISHED PRODUCT

Brioche, Occasion Bread

1. Place all of the ingredients (except chocolate pieces) into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Add chocolate pieces on slow speed for 1 minute.
5. Scale 320g into paper case.
6. Prove for approximately 1 hour.
7. Bake at 220°C (428°F) for 18 minutes.
8. Spray with glaze out of the oven.