



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Brioche, Occasion Bread

CINNAMON AND PECAN BRIOCHE LOAF

INGREDIENTS

Group 1

Ingredient	KG
White flour	1.000
Water	0.500
Butter	0.070
Sugar	0.100
Brioche Paste 10% Concentrate	0.100
Yeast	0.080
Cinnamon	0.020
Pecan	0.500
Total Weight:	2.370

METHOD

Cinnamon and Pecan Brioche Loaf

1. Place all of the ingredients (except pecans) into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Add pecans on slow speed for 1 minute.
5. Scale 320g into long tin.
6. Prove for approximately 1 hour.
7. Add 10g of nibbed sugar before baking.

8. Bake at 220°C (428°F) for 18 minutes.