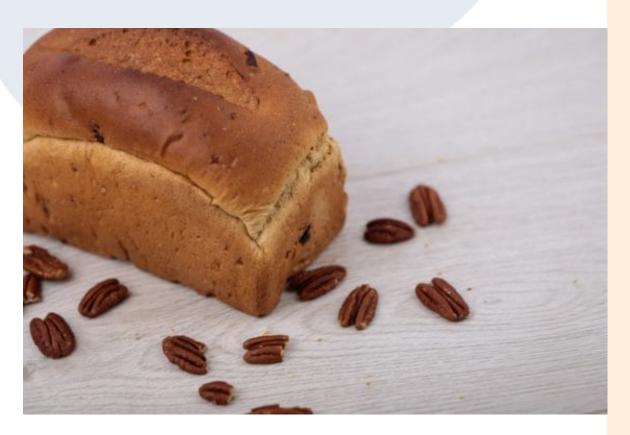


www.irishbakels.ie



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.



FINISHED PRODUCT

Brioche, Occasion Bread



www.irishbakels.ie

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