



MINCEMEAT 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 | 0.070 |
| Mincemeat | 0.800 |
| Total Weight: | 2.520 |

METHOD

Mincemeat Tear and Share Brioche

1. Place all of the ingredients (except mincemeat) into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Place dough on table and chop the mincemeat into the dough to create a tear and share.
5. Scale 250g in foils.
6. Prove for approximately 1 hour.
7. Bake at 220°C (428°F) for 12 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread