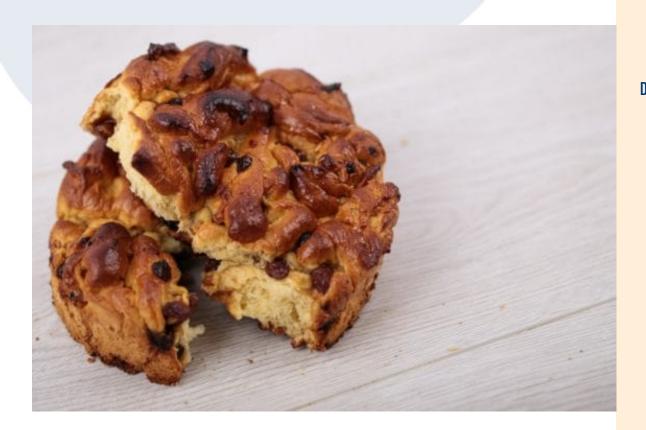


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MINCEMEAT TEAR AND SHARE BRIOCHE

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.



Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread