

recipe data sheet

BRIOCHE



Recipe

Ingredients	Quantity in g (10-L kneading machine)	Storage conditions
EPI brioche mix :		Storage at room temperature
. Salt	20 g	
. Sugar	90 g	
. Flour	1000 g	
. Butter powder 75/9 or 814 cl	400 g	
Eggs	460 (1 egg = approx. 50 g)	Cold storage
Water	300	Adjust the temperature
Fresh baker's yeast	70	Cold storage

N.B. : Adapt the recipe to your kneading machine's capacity

Temperature control

Both the temperature of the room and the temperature of the ingredients affect the behaviour of the dough. Consequently, adjusting the mixture temperature (water + eggs) enables control of the process
Mixture temperature (eggs+water) = 67°C - Brioche mix temperature - Room temperature

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The Brioche Mix



Implementation

1 - Kneading 17 mn

Add the ingredients to kneading machines in the following order: Brioche mix, crumbled yeast, egg/water mixture at the required temperature

Start the kneading machine: 2 min of tempering at speed 1 then 15 min of kneading at speed 2
Dough temperature 25-28°C at the end of kneading.

2 - First rising 30 mn :

Remove the dough from the kneading machine and place it on a clean, floured work surface

Shaping into a ball: shape into 1 ball by folding the dough under. Smooth as much as possible (no cracks).

First rising (resting of the dough): Cover the dough with a plastic bag and leave at room temperature (20°C) for 30 min (from the time kneading stopped).

3 - Weighing, Rounding of dough pieces 15 min :

Add the ingredients to kneading machines in the following order: Brioche mix, crumbled yeast, egg/water mixture at the required temperature

Start the kneading machine: 2 min of tempering at speed 1 then 15 min of kneading at speed 2
Dough temperature 25-28°C at the end of kneading.

4 – Resting and moulding of dough pieces :

Resting of dough pieces: 15 min of resting at room temperature (20°C).

Moulding of dough pieces: Flatten the dough pieces and tap with the palm of the hand to remove air. Fold in the 2 edges to the centre of the dough and press down with your hands to join, flattening slightly. Turn the dough piece through 90°, fold in the edges and join as above. Form a sausage shape by rolling and stretching the dough with the two palms. Place into previously buttered moulds.

5 – Proofing (1 h 30 at 28°C :

Place the brioche in the proofer at 28°C and leave to rise for 1h30 (between 1h20 and 1h40)

6 – Egg – washing :

Apply whisked egg (+ a pinch of salt) using a brush.

7 - Baking (14 min) :

Temperature = 180°C for 14 minutes (Dry heat).

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