



BRIOCHE TWIST

BRIOCHE DOUGH

INGREDIENTS

| | |
|-------------------------|--------|
| PANDORA GRAN SVILUPPO | g 1000 |
| FRESH YEAST | g 25 |
| WATER | g 300 |
| EGGS | g 200 |
| UNSALTED BUTTER 82% FAT | g 100 |

PREPARATION

Mix with a mixer all the ingredients until a smooth dough is obtained, adding the water several times.

Roll the dough and let it rest for 20 minutes at room temperature covered with a plastic sheet.

Divide the dough into 60 gr pieces and mix.

Put the brioche in a cell at 28-30°C for 60-80 minutes with relative humidity of about 80%.

DECORATION

INGREDIENTS

| | |
|---|----------|
| CREMIRCA LIMONE | To Taste |
| CREMIRCA ARANCIA - IN ALTERNATIVE | To Taste |
| CREMIRCA CIOCCOLATO THERMO - IN ALTERNATIVE | To Taste |

FILLING

INGREDIENTS

| | |
|-----------------------------------|-----------|
| TOP CREAM | g 400-450 |
| WATER | g 1000 |
| CREMIRCA LIMONE | To Taste |
| CREMIRCA ARANCIA - IN ALTERNATIVE | To Taste |
| MORELLINA - IN ALTERNATIVE | To Taste |

PREPARATION

Add TOP CREAM to the water and vigorously shake with the whisk.

Let it rest for 3 minutes and briefly mix to get a perfect creaminess.

Add the same weight of the chosen flavoring cream for the filling and mix everything.

FINAL COMPOSITION

Once the brioches have risen, dress with the pastry bag a CREMIRCA spiral.

Cook at 180°C for about 15-18 minutes.

Once cooked polish with the BLITZ or with a saturated syrup (water and sugar 40-60%).

Stuff with the TOP CREAM flavored with the same taste of the external spiral.