



BRAIDED BRIOCHE (PANDORA GRAN SVILUPPO)

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL   

BRIOCHE DOUGH

INGREDIENTS

| | |
|------------------------------------|--------|
| PANDORA GRAN SVILUPPO | g 1000 |
| EGGS | g 200 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 100 |
| FRESH YEAST | g 50 |
| WATER | g 250 |

PREPARATION

- Knead PANDORA GRANDE SVILUPPO, eggs, yeast and half dose of water.
- Pour the remaining water in 2-3 times and knead until the water is absorbed.
- Then, add the softened butter and keep on kneading until the dough is velvet smooth.
- Shape the dough into a ball and let it rest for 20 at room temperature.

STEP 2

INGREDIENTS

| | |
|-------------|----------|
| EGGS | To Taste |
| PEARL SUGAR | To Taste |

FINAL COMPOSITION

After the rest time, spread the dough with your finger, then shape it into a ball again and let it rest for another 10 minutes.

Divide the dough into 150-g portions and shape each portion into a sort of rope with length of about 25cm.

Braid them three by three, then let leaven in the proofer room for 40-60 minutes at 28-30°C, with relative humidity of approximately the 80%.

Brush the braided brioche with beaten egg and sprinkle them with pearl sugar.

Bake at 190-200°C for about 20 minutes in a deck oven.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.