

Halloween Brioche Rolls

using **BONNE BRIOCHE**

RECIPE SERVICE

Wheat flour	10.000 kg
BONNE BRIOCHE	2.500 kg
Whole egg	0.500 kg
Brown sugar	0.500 kg
Butter	1.500 kg
Pumpkin purée	1.200 kg
Salt	0.180 kg
Yeast	0.600 kg
<u>Water, approx.</u>	<u>3.000 kg</u>
Total weight	19.980 kg

Mixing time: 4 + 8 minutes

Dough temperature: 27° C – 28° C

Bulk fermentation time: none

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: approx. 30 minutes

Processing: brioche rolls

Final proof: approx. 60 minutes

Baking temperature: 190° C

Baking time: approx. 12 minutes

Instructions for use: After the bulk fermentation time, divide the dough and mould the pieces round. After the intermediate proof, divide the rolls, mould round, place on a baking tray laid out with baking paper and allow to prove. After approx. ¼ proof, press the dough pieces slightly flat using the heel of the hand and make eight cuts all around the dough piece using a knife or a dough scraper. The pumpkin shape appears as a result of the cutting. At full proof, press a hole into the centre of the dough piece using a finger, wash with egg and bake without steam. After baking, wash with butter and decorate with halved pieces of pecan nut.

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Cinnamon-Butter Cream:

Butter (soft), unsalted	1.500 kg
Icing sugar	0.700 kg
Honey	0.500 kg
Cinnamon	0.080 kg
<hr/> Total weight	<hr/> 2.780 kg

Instructions for use: Stir the butter for 30 seconds or until the colour becomes weaker. Add the icing sugar, honey and cinnamon and beat for 1 to 2 minutes until the batter is mixed well and is light and airy.

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