

Mella
BRIOCHE
P O F



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BRIOCHE

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
<hr/> Total weight	<hr/> 15.000 kg

Mixing time:	2 + 10 minutes
Dough temperature:	27° C - 28° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	brioche
Final proof:	approx. 60 minutes
Baking temperature:	180° C
Baking time:	approx. 35 minutes

Instructions for use:

After the bulk fermentation time, scale the dough and mould round. After the intermediate proof, divide the balls and place 8 dough pieces at a time in a greased aluminium tin. After the final proof, wash with egg and bake.



BRIOCHE ROLLS

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water	4.500 kg
<hr/> Total weight	<hr/> 15.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	26° C - 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 kg - 0.080 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 90 minutes
Baking temperature:	240° C - 250° C, without steam
Baking time:	7 - 8 minutes



ADVOCAAT* CREAM- APRICOT STARS

Dough:

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
Total weight	15.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.500 kg
Intermediate proof:	approx. 15 minutes
Final proof:	30 – 45 minutes

Liqueur cream:

IREKS PREMIUM CUSTARD	4.000 kg
Advocaat*	0.500 kg
Water	10.000 kg
Total weight	14.500 kg

Mixing time:	2 – 3 minutes
Scaling weight:	approx. 0.040 kg
Baking temperature:	200° C
Baking time:	12 – 14 minutes

Instructions for use:

Slightly press the round-moulded dough pieces, press through using the star stamp and turn the pointed ends from the inside to the outside. Subsequently, place the stars on trays and allow to prove. Wash with egg at $\frac{3}{4}$ proof and sprinkle each with approx. 0.010 kg streusel. Pipe with the liqueur cream, place half an apricot in the centre and bake. After baking, glaze the liqueur cream-apricot stars with apricot jelly, ice with liqueur fondant and decorate the pointed ends with threads of chocolate.

*or any other liqueur!



HOT CROSS BUNS

MELLA BRIOCHE POF	10.000 kg
Mixed spice	0.100 kg
Yeast	0.400 kg
Milk, approx.	4.600 kg

Sultanas, washed	1.500 kg
Currants, washed	1.500 kg
Candied orange peel/Candied lemon peel	0.750 kg
Total weight	18.850 kg

Mixing time:	2 + 8 minutes 4 minutes, slow (work in fruit)
Dough temperature:	approx. 27° C
Scaling weight:	1.800 kg
Intermediate proof:	20 minutes
Baking temperature:	approx. 200° C
Baking time:	approx. 15 minutes

Instructions for use:

After the intermediate proof, divide into 30 pieces, mould round and place the dough pieces slightly apart on greased trays. Wash with egg at $\frac{3}{4}$ proof, add the cross and bake.

Batter for crosses:

Wheat flour	1.000 kg
Shortening	0.300 kg
Water	0.750 kg
Total weight	2.050 kg



SUMMER STARS

Dough:

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
Total weight	15.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.500 kg
Intermediate proof:	approx. 15 minutes
Final proof:	30 – 45 minutes

Cream:

IREKS PREMIUM CUSTARD	2.600 kg
Whipping cream	4.000 kg
Water	4.000 kg
Total weight	10.600 kg

Mixing time:	2 – 3 minutes
Scaling weight:	approx. 0.040 kg
Baking temperature:	200° C
Baking time:	12 – 14 minutes

Instructions for use:

Slightly press the round-moulded dough pieces, press through using the star stamp and turn the pointed ends from the inside to the outside. Subsequently, place the stars on trays and allow to prove. Wash with egg at $\frac{3}{4}$ proof and fill each with approx. 0.010 kg dough and bake. After baking, glaze the fruit of the forest or strawberry stars with apricot jelly and ice with fondant. Subsequently, pipe with cream, top with fruits of the forest or strawberries and glaze.



BUTTER CAKE

(Recipe for 2 trays of 60 cm x 20 cm)

Dough:

MELLA BRIOCHE POF	1.000 kg
Yeast	0.040 kg
Water, approx.	0.450 kg
Total weight	1.490 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.700 kg

Butter batter:

Butter	0.300 kg
Sugar	0.050 kg
Egg yolk	0.025 kg
Total weight	0.375 kg

Almonds, flaked 0.150 kg

Sugar 0.075 kg

Mixing time:	Beat the butter, sugar and egg yolk briefly.
Scaling weight:	butter batter: 0.188 kg almonds, flaked: 0.075 kg sugar: 0.038 kg
Final proof:	40 – 50 minutes
Baking temperature:	200° C
Baking time:	18 – 20 minutes

Instructions for use:

After the bulk fermentation time, roll the dough out to correspond to the size of the tray, dock and allow to prove. At ½ proof, press holes into the dough using the fingers and pipe the butter batter in spots on the top. After the final proof, bake the butter cake.



MONKEY BREAD

MELLA BRIOCHE POF	10.000 kg
Yeast	0.400 kg
Water, approx.	4.500 kg
Total weight	14.900 kg

Mixing time:	2 + 10 minutes
Dough temperature:	approx. 27° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	
gugelhupf tin 17 cm Ø:	0.500 kg
mini pound cake tins (12.0 cm x 6.5 cm x 5.0 cm):	0.150 kg
tulip muffin tin:	0.080 kg
Final proof:	overnight at approx. +10° C
Baking temperature:	190° C - 200° C
Baking time:	25 - 30 minutes

Instructions for use:

After the bulk fermentation time, roll the dough out to approx. 10 mm and cut into strips of approx. 2.0 cm in width. Dip the dough strands briefly into liquid butter and subsequently toss in brown sugar mixed with cinnamon. Cut the strands into pieces of approx. 2.0 cm in width and place in the tins which have been brushed with butter and sprinkled with brown sugar. Store overnight at approx. +10° C and bake the next day.



HAZELNUT STARS

Dough:

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
Total weight	15.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.500 kg
Intermediate proof:	approx. 15 minutes
Final proof:	30 – 45 minutes

Batter:

IREKS BROWNIE	2.000 kg
Vegetable oil	0.400 kg
Water	0.600 kg
Total weight	3.000 kg

Hazelnut filling:

MELLA-NOISETTE	2.000 kg
Water	1.200 kg
Total weight	3.200 kg

Mixing time:	2 – 3 minutes
Baking temperature:	200° C
Baking time:	14 – 16 minutes

Instructions for use:

Slightly press the round-moulded dough pieces, press through using the star stamp and turn the pointed ends from the inside to the outside. Subsequently, place the stars on trays and allow to prove. Wash with egg at $\frac{3}{4}$ proof and fill in approx. 0.020 kg batter, 0.030 kg hazelnut filling and bake. After baking, glaze the stars with apricot jelly and ice with fondant. Subsequently, decorate with chocolate and hazelnuts.



HAZELNUT STRIEZEL

Dough:

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
Total weight	15.000 kg

Mixing time:	2 + 10 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.500 kg

Hazelnut filling:

MELLA-NOISETTE	4.000 kg
Water	2.400 kg
Total weight	6.400 kg

Mixing time:

Scaling weight:	0.400 kg
Baking temperature:	190° C
Baking time:	approx. 45 minutes

Mix the ingredients of the filling briefly until smooth.

Instructions for use:

After the bulk fermentation time, scale dough pieces, mould round and shape slightly long. After a short relaxation time, roll the dough out to rectangles on dough sheeter setting 2.5. Spread with the hazelnut filling and roll into a strand. Subsequently, divide the strands into two halves and plait with one another. Allow the plaited dough strands to prove in tins. Bake after approx. $\frac{3}{4}$ proof.



HAZELNUT SNAILS

Dough:

MELLA BRIOCHE POF	10.000 kg
Yeast	0.350 kg
Water, approx.	4.500 kg
Total weight	14.850 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes

Hazelnut filling:

MELLA-NOISETTE	2.000 kg
Water	1.200 kg
Total weight	3.200 kg

Scaling weight:	0.080 kg
Final proof:	40 – 50 minutes
Baking temperature:	200° C
Baking time:	16 – 18 minutes

Instructions for use:

Roll the dough out on dough sheeter setting 3 and with a width of 50 cm. Spread with hazelnut filling and roll up into a snail. Cut pieces of 0.080 kg, place on trays and allow to prove. Bake at $\frac{3}{4}$ proof. Glaze with apricot jelly after baking, ice with fondant.

IREKS STAR CUTTER

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1 Place the dough pieces on a baking tray.



2 Press the dough pieces flat.



3 Press the stamp down through the dough pieces.



4 Turn the points of the star to the outside.



5 Allow the dough pieces to prove and subsequently wash with egg.



General remark: Processing is simpler if the dough pieces are counter-cooled at ½ proof and subsequently pressed through with the star stamp.

* as long as stocks last