

## Brioche using VOLTEX



Wheat flour	10.000 kg
VOLTEX	0.100 kg
Whole egg	3.000 kg
Sugar	1.700 kg
Salt	0.200 kg
Yeast	0.700 kg
Water (cold)	2.100 kg

Mixing time: 7 + 5 minutes

<u>Butter, soft</u>	<u>2.500 kg</u>
Total weight	20.300 kg

Mixing time: 8 minutes slow, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 60 – 90 minutes

Scaling weight: 1.200 kg/30 pieces

Intermediate proof: approx. 20 minutes

Instructions for use: Mix the dough without butter. Afterwards give the butter to the dough and mix, slowly again. After the bulk fermentation time, scale the dough in pieces, mould round and allow to prove. After the intermediate proof, divide in 30 pieces, mould round and place 8 – 10 pieces in a greased tin. Afterwards allow to prove. After the final proof, wash with egg and bake.

Final proof: 70 – 90 minutes at 26° C

Baking temperature: 150° C, dropping to 140° C

Baking time: approx. 35 minutes