



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.