



BRIOCHE MIX 25

Concentrate for making French brioche pastry.

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Brioche is a traditional light, soft, buttery, and fluffy French pastry. **Brioche 25** is a concentrate that has been specially formulated to simplify the preparation of this unique product and is based on a traditional French recipe. It has a dosage of 25% and is made using key natural ingredients that have been sourced from Europe to ensure authentic replication of taste and flavour profile. Ideal for use in commercial and professional baking like bakeries, restaurants, star hotels, and catering services.



- ✓ *Rich buttery flavour.*
- ✓ *Soft, moist and tender crumb structure.*
- ✓ *Easy recipe with reduced preparation time*

BAKER RECIPE

BRIOCHES 25	250 gm
Refined Wheat Flour	750 gm
Water	300 gm
Unsalted Butter	85 gm / 100 gm
Fresh Egg	200 gm
Fresh Yeast / Dry Yeast	50 gm / 20 gm

BAKING METHOD

Place all the ingredients in a mixing bowl. Using a spiral mixer, mix at slow speed for approximately 4 minutes and at high speed for 6 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 20 minutes. Scale the dough to 300 gm and shape it into a mould. Intermediate proof not required. Final proof for 40 minutes under 75% humidity at a temperature of 31°C. Bake at 200°C under a falling temperature of 180°C for approximately 20 minutes for 300 gm pieces.

INGREDIENTS

Wheat Flour, Milk Solids, Malted Barley Flour, Salt, Sugar, Emulsifier (E472b) Palm, Vitamin C, Vegetable Sourced Blend Of Functional Enzymes.

