

Brioche using MELLA-HT-SUPERSOFT and RUCKDESCHEL'S AROMA-MALZ



Wheat flour type 550	10.000 kg
MELLA-HT-SUPERSOFT	2.000 kg
RUCKDESCHEL'S AROMA-MALZ	0.150 kg
Whole egg	3.000 kg
Butter	2.500 kg
Sugar	1.000 kg
Yeast	0.600 kg
Water, approx.	2.000 l
Total weight	21.250 kg

Mixing time: 2 + 8 minutes, spiral mixer

Dough temperature: approx. 28° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: approx. 30 minutes

Instructions for use: After the bulk fermentation time, scale the dough into dough balls and allow intermediate proof. Then divide the dough balls, mould round and place eight dough pieces each into greased brioche moulds. Subsequently, put into the refrigerator. The next day, wash the brioche with egg at $\frac{3}{4}$ proof, allow to dry and wash again. Bake at full proof with open damper.

Final proof: overnight in the refrigerator at 10° C

Baking temperature: 140° C, with open damper

Baking time: 30 – 35 minutes