

Brioche using LIEVITO MADRE DOLCE



Recipe for approx. 450 pieces

Wheat flour type 550	10.000 kg
LIEVITO MADRE DOLCE	2.000 kg
Whole egg	3.000 kg
Sugar	0.500 kg
Salt	0.150 kg
Yeast	0.600 kg
Water	2.500 l

Butter, soft	2.500 kg
Total weight	21.280 kg

1. Mixing time: 3 + 7 minutes, spiral mixer

2. Mixing time: 5 – 7 minutes slow

Dough temperature: approx. 28° C

Bulk fermentation time: overnight at approx. 5° C

Scaling weight: 1.350 kg/30 pieces

Instructions for use: After the bulk fermentation time, scale the dough, mould round and allow to relax briefly. Then divide the dough balls, mould round and separate about ¼ of each dough piece for the head. Then place the body in greased, floured mini brioche moulds, press holes into the centre of the dough pieces and place the head in the hole. Wash the mini brioche with egg, allow to dry and bake with open damper.

Final proof: approx. 120 minutes

Baking temperature: 170 – 180° C

Baking time: 12– 15 minutes