

## CONSENSE

### Brioche Plaits using MELLA-HT-SUPERSOFT



#### Brioche plaits:

Wheat flour	10.000 kg
MELLA-HT-SUPERSOFT	2.000 kg
Whole egg	3.000 kg
Butter	2.500 kg
Sugar	1.000 kg
Yeast	0.600 kg
Water, approx.	2.000 l
<b>Total weight</b>	<b>21.100 kg</b>

Mixing time: 2 + 8 minutes

Dough temperature: approx. 28° C

Bulk fermentation time: 5 minutes

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: 15 minutes

Processing: one-strand plaits

Final proof: 60 – 90 minutes

Baking temperature: 230° C

Baking time: 8 – 10 minutes

Instructions for use: After the bulk fermentation time, scale the dough into balls and allow intermediate proof. Subsequently, divide the balls and mould round. After a short relaxation time, mould the dough pieces long into strands, braid into one-strand plaits and allow to prove once again. After the final proof, wash the plaits with egg, sprinkle with nibbed almonds and bake.

**Cassis chutney:**

Sugar	0.080 kg
Onions, diced	0.100 kg
Red grape vinegar	0.040 l
Blackcurrants, frozen	0.300 kg
Salt	as required
Pepper	as required
Total weight	0.520 kg

Instructions for use: Slightly caramelize the sugar with the onions and deglaze with the red grape vinegar. Subsequently, add the blackcurrants. Season with the salt and pepper and reduce to approx. 0.400 kg.

**Amounts for 10 pieces:**

Brioche plaits	10 pieces
Cream cheese with red pepper	0.250 kg
Spinach, fresh	0.200 kg
Roast beef	30 slices
Blue cheese	0.400 kg
Cassis chutney	0.350 kg