



# Brioche

## Step 1

### INGREDIENTS

TYPE 00 WHITE FLOUR	g 5.000
CASTER SUGAR	g 750
UNSALTED BUTTER 82% FAT	g 600
SALT	g 50
FROSTY	g 150
EGGS	g 750
WATER	g 1.400
FRESH YEAST	g 200

### PREPARATION

Wheat meal g 5.000 Sugar g 750 Butter g 600 Salt g 50 FROSTYg 150 Whole eggs g 750 Water g 1.400 Yeast g 200 Knead until a smooth, velvety consistency is obtained, adding the water gradually. Roll up the dough and leave to rest for 20 minutes. Divide into pieces of 45 and 10 grammes, roll the bigger pieces up and flatten them slightly. Roll up the smaller pieces and place one on the top of every bigger piece. Leave in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes. Glaze with beaten egg and bake at 180-190°C for 20-25 minutes.

## Step 2

### INGREDIENTS

EGGS	To Taste
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