



## BRIOCHES FOR ICE CREAM (MADE WITH PANDORA)

PASTRY LEAVENED PRODUCT, PERFECT TO BE FILLED WITH YOUR FAVOURITE ICE CREAM

**DIFFICULTY LEVEL**



### BRIOCHE DOUGH

#### INGREDIENTS

PANDORA GRAN SVILUPPO

YEAST

UNSALTED BUTTER 82% FAT

SUGAR

WATER

g 1000

g 40

g 50

g 50

g 450

#### PREPARATION

Knead all the ingredient together with a kneading machine, until you obtain a velvet smooth dough. It is recommended to add the water in more than once.

Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at room temperature.

Divide the dough into 70-90-g portions and shape them into balls.

Store into the proofer room at 28-30°C with relative humidity of approximately the 80% for 50-70 minutes.

### FINISHING

#### INGREDIENTS

EGGS

To Taste

#### FINAL COMPOSITION

Brush the brioche with the beated eggs and bake at 190-200°C for 15-18 minutes.