



# BRAIDED BRIOCHE (PANDORA GRAN SVILUPPO)

PASTRY LEAVENED PRODUCT FOR BREAKFAST

**DIFFICULTY LEVEL**



## BRIOCHE DOUGH

### INGREDIENTS

PANDORA GRAN SVILUPPO  
EGGS  
UNSALTED BUTTER 82% FAT - SOFTENED  
FRESH YEAST  
WATER

g 1000  
g 200  
g 100  
g 50  
g 250

### PREPARATION

Knead PANDORA GRANDE SVILUPPO, eggs, yeast and half dose of water.  
Pour the remaining water in 2-3 times and knead until the water is absorbed.  
Then, add the softened butter and keep on kneading until the dough is velvet smooth.  
Shape the dough into a ball and let it rest for 20 at room temperature.

## Step 2

### INGREDIENTS

EGGS  
PEARL SUGAR

To Taste  
To Taste

## FINAL COMPOSITION

After the rest time, spread the dough with your finger, then shape it into a ball again and let it rest for another 10 minutes.

Divide the dough into 150-g portions and shape each portion into a sort of rope with length of about 25cm.

Braid them three by three, then let leaven in the proofer room for 40-60 minutes at 28-30°C, with relative humidity of approximately the 80%.

Brush the braided brioche with beaten egg and sprinkle them with pearl sugar.

Bake at 190-200°C for about 20 minutes in a deck oven.

## AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.