



BRIOCHE BREAD BRAIDS WITH MILK, BUTTER AND EGGS

BRAIDED BRIOCHE BREAD

DIFFICULTY LEVEL



BRIOCHE BREAD DOUGH

INGREDIENTS

PANE & LATTE	g 1000
FLOUR	g 1000
WATER	g 600-650
FRESH YEAST	g 80
EGGS	g 200
UNSALTED BUTTER 82% FAT - SOFTENED	g 130

PREPARATION

Knead all the ingredients together until the dough is well combined and smooth
Let the dough rest for 10-15 minutes at 22-24°C.

FINISHING

INGREDIENTS

EGGS	To Taste
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FINAL COMPOSITION

Divide the dough into portions and shape each portion into a sort of rope.

Gather a group of them (2,3,4 or 5, as you prefer) and plait them to form a braid.

Put in the proofer room for 40-50 minutes at 28-30°C, with relative humidity of approximately the 70-80%.

Brush the braided brioche with beaten egg.

Bake in a deck oven at 190-200°C for about 20 minutes (measured out for 450g braids).

ADVICE: we suggest to bake the braids before the rising is at its maximum.

AMBASSADOR'S TIPS

You can replace butter with margarine.