

Brioche Rolls

Ingredients:

	kg
White Flour	8.000
Proson Luxe au Beurre	1.200
Sugar	0.800
Fresh Yeast	0.440
Salt	0.120
Whole Egg	0.640
Water	4.800

Method:

- Kneading: mixing time approx. 2 minutes slow and 8 minutes fast, until well developed
- Dough temperature: approx. 25-27°C
- Scale: approx. 70 grams
- Intermediar proof: approx. 10-15 minutes
- Moulding: mould into rounds and fingers, place on baking tray
- Final proof: approx. 65-70 minutes
- Baking: approx. 13 minutes at 210°C