

# Brioche using MELLA BRIOCHE

MELLA BRIOCHE	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
Total weight	15.000 kg

Mixing time: 2 + 10 minutes

Dough temperature: 27° C – 28° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: none

Processing: brioche

Final proof: approx. 60 minutes

Baking temperature: 180° C

Baking time: approx. 15 minutes

Instructions for use: After the bulk fermentation time, scale the dough in pieces and mould round. Afterwards divide in 30 pieces and mould round again. Place 8 – 10 pieces in a greased tin and allow to prove. After the final proof wash with egg and bake.



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