

Brioche using VOLTEX

| | |
|-------------|-----------|
| Wheat flour | 10.000 kg |
| VOLTEX | 0.100 kg |
| Whole egg | 3.000 kg |
| Sugar | 1.700 kg |
| Salt | 0.200 kg |
| Yeast | 0.700 kg |
| Water, cold | 2.100 kg |

Mixing time: 7 + 5 minutes

| | |
|--------------------|-----------------|
| Butter, soft | 2.500 kg |
| <hr/> Total weight | <hr/> 20.300 kg |

Mixing time: 8 minutes, slow

Dough temperature: 26° C – 27° C

Bulk fermentation time: 60 – 90 minutes

Scaling weight: 1.200 kg/30 pieces

Intermediate proof: approx. 20 minutes

Processing: brioche

Final proof: 70 – 90 minutes at 26° C

Baking temperature: 150° C, dropping to 140° C

Baking time: approx. 35 minutes

Instructions for use: Mix the dough without butter. Afterwards give the butter to the dough and mix, slowly again. After the bulk fermentation time, scale the dough in pieces, mould round and allow to prove. After the intermediate proof, divide in 30 pieces, mould round and place 8 – 10 pieces in a greased tin. Afterwards allow to prove. After the final proof, wash with egg and bake.



IREKS U.K. Ltd.
Herons Way
Chester Business Park
CHESTER CH4 9QR
UNITED KINGDOM
Tel.: +44 1244 893713
info@ireks.co.uk
www.ireks.co.uk
www.ireks.ie