

Cinnamon Brioche using Sonneveld Proson Luxe au Beurre

Ingredients:

	<u>kg</u>
Flour	10.000
Sonneveld Proson Luxe au Beurre	1.500
Sugar	1.200
Proson Wit Bourgondy (white)	0.500
Fresh Yeast	0.500
Salt	0.150
Water approx.	4.800
Filling: Cinnamon Paste	

Method:

- Mix all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 28-30°C
- Scale: Approx. 2100 grams (30 pieces)
- Dough proof: Approx. 20-30 minutes
- Moulding: Roll the dough pieces into a slice with a thickness of approx 3mm
- Add Cinnamon Paste on the slice
- Make a roll and cut slices
- Place the slices on with baking paper prepared baking sheets
- Final proof: Approx. 60-70 minutes
- Baking: Approx. 10 minutes at 220°C