

## 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