

## Fruit Brioche using Sonneveld Proson Luxe au Beurre

### Ingredients:

|                                 | <u>kg</u> |
|---------------------------------|-----------|
| Flour                           | 10.000    |
| Proson Vruchten Citrus          | 3.300     |
| Sonneveld Proson Luxe au Beurre | 1.000     |
| Sugar                           | 1.000     |
| Fresh Yeast                     | 0.500     |
| Butter                          | 0.267     |
| Salt                            | 0.150     |
| Shredded Lemon Rind             | 0.010     |
| Shredded Orange Rind            | 0.010     |
| Vanilla                         | qsg       |
| Rum                             | qsg       |
| Eggs                            | 2.500     |
| Orange Juice                    | 0.167     |
| Lemon Juice                     | 0.100     |
| Crumble (decoration)            |           |
| Lemon and Orange rind           | 1.000     |
| Almond Powder                   | 1.667     |
| Powdered Sugar                  | 1.667     |
| Lemon Juice                     | qsg       |

### Method:

- Kneading: Mix all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 26°C
- Scale: Approx. 1800 grams (30 pieces)
- Dough rest: Approx. 30 minutes
- Dividing: Divide and round up, place the dough pieces on with baking paper prepared baking sheets or place them in baking tins
- Final proof: Approx. 150-180 minutes
- Decorating: Just before baking sprinkle with the crumble
- Baking: Approx. 35 minutes at 145°C