

# BRIOCHE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 flour	1000	41,41
Salt	20	0,83
Sugar	170	7,04
Baker's yeast	25	1,04
Butter or margarine	500	20,70
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>100</b>	<b>4,14</b>
Water (to hydrate the powder)	600	24,84
<b>Total</b>	<b>2415</b>	<b>100</b>



## PROCESS

- Put the flour, salt, Yumgo Whole Powder and water in the bowl.
- Base temperature : 46°C - 48°C.
- Mix for 8 minutes. Add the sugar.
- Mix for 8 min. Add yeast.
- Mix for 8 min. Incorporate butter.
- Stop the mixer when the butter is completely incorporated.
- Temperature of arrival : 24°C.
- Rising : 40 min, punch down the dough then keep it cold for 2 - 3 hours.
- Proofing : 2h30 - 3h at 28°C.
- Baking time : 180°C in a ventilated oven, depending on the size and shape of the brioche.



## TIPS

- For a vegetable gilding make a mixture of soya milk and sugar.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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