

BRIOCHE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 flour	1000	41,4
Salt	20	0,8
Sugar	170	7,0
Fresh yeast	25	1,0
Butter or margarine	500	20,7
Yumgo <i>WHOLE POWDER</i>	100	4,1
Water (to hydrate the powder)	600	24,8
Total	2415	100,0



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 plant based egg wash, make a mixture of soy milk and sugar.

For your questions and projects, contact us at innovation@yumgo.fr

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