Brioche

Cuisine: **French**
Food category: **Other**

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Company: **Retigo**

Program steps

| 1 | Combination | 30 % | Termination by time | 00:20 hh:mm | 170 °C | 60 % | |

Ingredients - number of portions - 16

Name	Value	Unit
unbleached all-purpose flour	500	g
caster sugar	60	g
dried baker's yeast	14	g
salt	14	g
chicken eggs	6	pcs
egg yolk	1	pcs
milk 3.5%	100	ml
butter soft	200	g

Nutrition and allergens

Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	222.9 kJ
Carbohydrate	26.8 g
Fat	11.1 g
Protein	3.9 g
Water	0 g

Directions

1. In a large mixing bowl, mix the flour, sugar, yeast and salt
2. Mix 4 of the eggs with the milk and gradually add to the dry ingredients. Combine and beat well until the dough reaches an elastic consistency
3. Gradually add half the butter to the dough and knead
4. Add the rest of the butter and mix at high speed until the dough is soft and smooth
5. Tip the dough on a lightly floured surface, knead lightly, shape into a ball, flip and fold
6. Transfer into a large mixing bowl, cover with a cloth and allow to rise at room temperature until it doubles in size (for about an hour)
7. Tip the dough out onto a lightly floured surface again. Repeat the previous process: knead lightly, shape into a ball, flip and fold
8. Refrigerate overnight and allow to rest at room temperature for about 2 hours
9. Grease 16 x 8cm diameter molds
10. Tip out the dough onto a work surface and shape into a ball
11. Cut in half and divide each half into 8 equal portions and wrap each of the portions in cling film
12. Working on one bun at a time, unwrap and shape into a ball and gently place in the mold
13. Transfer all the molds into a GN container and cover with a cloth
14. Allow to proof for an hour
15. Set the oven at 170°C on combi (slow fan speed)
16. Beat the remaining two eggs, yolk and a bit of salt and brush onto the brioches
17. Bake for 20 minutes or until golden brown
18. Serve warm

Recommended accessories

Aluminium baking sheet perforated