

# Brioche buns

Cuisine: **French**  
Food category: **Pastry**



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Company: **Retigo**



## Program steps

Preheating:

170 °C

1

 Combination

 40 %

 Termination by time

 00:25 hh:mm

 150 °C

 100 %



Ingredients - number of portions - 15		
Name	Value	Unit
fresh yeast	58	g
salt	30	g
fine durum wheat flour	2.25	kg
water	1	kg
chicken eggs	4	pcs
5 tbsp vegetable oil	320	g
caster sugar	150	g

Nutrition and allergens	
Allergens: 1, 3	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	775.2 kJ
Carbohydrate	119.6 g
Fat	22.9 g
Protein	18.1 g
Water	0 g

Directions

Combine water, eggs and yeast in a large planetary mixer.

Add the flour, sugar and oil continue to mix on low speed for 5 minutes.

Add the salt and continue to mix for another 5 minutes.

Transfer to a large container and bulk ferment for 1 hour.

Perform strength-building fold and allow to rise for a second hour.

Portion out the dough into 230 g balls.

Shape into round balls and leave to rise for 20 minutes.

Brush with an egg wash & bake

## Recommended accessories



Perforated aluminium sheet, teflon coated