

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