

HOW TO MAKE

# Brioche Burger Buns

MADE WITH

Pan de Leche, Soleil (Egg Replacer)

ITEM NUMBER

#60046, 30121

DIRECTIONS

- On 1<sup>st</sup> speed mix water and Soleil Egg Replacer until completely dissolved
- Incorporate all remaining ingredients on 1<sup>st</sup> speed for 4 minutes
- Mix on 2<sup>nd</sup> speed until dough is smooth and fully developed
- Allow dough to rest for 15 minutes
- Divide dough to desired weight and round
- Place rolls on a parchment lined sheet pan
- Proof for 45 – 60 Minutes
- Brush tops of rolls with egg wash
- Bake for ± 15 minutes at 350-370°F until fully baked or internal temperature is 205°F



RECIPE

Flour	100%
Water	47%
Soleil	8%
Gold Dry Yeast	4%
Pan de Leche	30%
Sugar (Variable)	±12%
<b>Total</b>	<b>±201%</b>

TIPS

- For a flavorful twist add Salsalito or one of our other Tastalito flavors at 10% on flour weight
- After mixing the basic Brioche formula the dough can be divided into small pieces and the Tastalito flavors can be incorporated on 1<sup>st</sup> speed
- Soleil is a complete Egg Replacer. 1-part Soleil and 4-parts Water yields the equivalent of 5 parts Whole Eggs

