

HOW TO MAKE

Braided Brioche

MADE WITH

Superior Brioche

ITEM NUMBER

#60056

DESCRIPTION

Easy to use Superior Brioche makes soft and sweet buttery brioche.

RECIPE

DOUGH

White Flour	100%
Superior Brioche	30%
Fresh Yeast	6%
Whole Eggs	14% ±
Water	40% ±



DIRECTIONS

1. Mix on 1st speed for 4 minutes.
2. Mix on 2nd speed for 10 – 12 minutes until dough is smooth and fully developed.
3. Desired Dough Temp 78°F – 80°F
4. Allow dough to rest for 15 minutes.
5. Divide dough to desired weight and round.
6. Sheet and stretch dough 6 oz strands, approximately 18" long – to make an 18 oz. 3 braid loaf.
7. Brush tops of rolls with egg wash.
8. Proof for 45 – 60 minutes.
9. Bake for ± 15 minutes at 350-370°F until internal temperature is 205°F.

