

APPLICATION SHEET

How to Make:

TENDER BRIOCHE ROLLS



Made With:

**SUPERIOR
BRIOCHE**

Item #:

60056

Description: Easy to use 30% paste base to make delicious and buttery brioche rolls

Dough: Patent Flour..... 100%
Superior Brioche.....30%
Water ±40%
Eggs (Optional) 14%
Fresh Yeast.....±6%

Total..... 190%

If omitting optional eggs, adjust water to ±54% hydration

Directions:

1. Mix for 2 minutes Low, 8-10 minutes High until dough is developed. DDT 78°F - 80°F
2. Rest dough for 10 minutes
3. Scale and round to desired size; 3 oz. recommended
4. Intermediate Proof for 10 - 15 minutes
5. Lightly sheet to flatten dough balls and place on 4" bun pans
6. Lightly brush with egg wash for satin finish
7. Proof dough for 45 - 60 minutes at 95°F and 90% RH or until fully proofed
8. Bake at 350°F - 370°F in a rack oven for 16 - 18 minutes

Tech Tip - For glossier shine apply egg wash immediately before baking



For more information, email info@breadpartners.com

