



BRIOCHES FOR ICE CREAM (MADE WITH PANDORA)

PASTRY LEAVENED PRODUCT, PERFECT TO BE FILLED WITH YOUR FAVOURITE ICE CREAM

DIFFICULTY LEVEL



BRIOCHE DOUGH

INGREDIENTS

PANDORA GRAN SVILUPPO

YEAST

UNSALTED BUTTER 82% FAT

SUGAR

WATER

g 1000

g 40

g 50

g 50

g 450

PREPARATION

Knead all the ingredient together with a kneading machine, until you obtain a velvet smooth dough. It is recommended to add the water in more than once.

Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at room temperature.

Divide the dough into 70-90-g portions and shape them into balls.

Store into the proofer room at 28-30°C with relative humidity of approximately the 80% for 50-70 minutes.

FINISHING

INGREDIENTS

EGGS

To Taste

FINAL COMPOSITION

Brush the brioche with the beated eggs and bake at 190-200°C for 15-18 minutes.