



BRIOCHES FOR ICE CREAM AND SLUSH - MADE WITH CROISSANT PLUS

THE IDEAL PASTRY LEAVENED PRODUCT TO FILL WITH ICE CREAM OR SLUSH

DIFFICULTY LEVEL



BRIOCHE DOUGH

INGREDIENTS

CROISSANT PLUS

YEAST

UNSALTED BUTTER 82% FAT

SUGAR

EGG YOLK

WATER

g 1000

g 30-40

g 50-100

g 50

g 100

g 300-350

PREPARATION

Knead all the ingredients in the kneading machine, until you obtain a velvet smooth dough. We recommend to add the water in more than once.

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

Divide the dough into pieces of 70g and pieces of 10g; shape each big piece of dough into a ball and flat it gently with the palm of your hand, then shape the small ones into balls too and place them over the bigger pieces.

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

FINISHING

INGREDIENTS

EGGS

To Taste

FINAL COMPOSITION

Brush with egg, then bake at 190-200°C for 15-18 minutes.