

# Brioche

Cuisine: **French**  
Food category: **Pastry**



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## Program steps

Preheating: 230 °C

1

 Hot air

 100 %

 Termination by time

 00:11 hh:mm

 205 °C

 100 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| plain wheat flour                     | 500   | g    |
| milk 3.5%                             | 0.18  | l    |
| fresh yeast                           | 42    | g    |
| caster sugar                          | 40    | g    |
| salt                                  | 12    | g    |
| chicken eggs                          | 2     | pcs  |
| butter soft                           | 180   | g    |
| sesame                                | 20    | g    |

| Nutrition and allergens                                      |          |
|--------------------------------------------------------------|----------|
| Allergens: 1, 11, 3, 7                                       |          |
| Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn |          |
| Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová         |          |
| Nutritional value of one portion                             | Value    |
| Energy                                                       | 343.8 kJ |
| Carbohydrate                                                 | 40.8 g   |
| Fat                                                          | 17.2 g   |
| Protein                                                      | 6.2 g    |
| Water                                                        | 0 g      |

## Directions

First, we make a "starter" in a bowl. Mix part of the flour, yeast, sugar and part of the lukewarm milk until the mixture is evenly mixed. Put it in the warm chamber of the switched off convection oven at approx. 50°C for at least 12 minutes, the yeast must have a nice "cap".

Pour flour, salt, yeast and eggs into the bowl. Then slowly mix and gradually add the softened butter to the dough in four small portions. Just mix the dough on slow speed. As soon as it is smooth, it is necessary to mix for 5 minutes on a faster setting, the finished dough is pretty elastic, moist and at the same time it comes off the walls of the container nicely.

Place the dough in the warm chamber of the switched off convection oven at approx. 50°C for at least 20 minutes, the dough must have a nice cap.

Then turn the dough out onto a roll and divide it into 70 g portions with a sharp knife. We pinch the dough with our fingers, as if we wanted to wrap our thumb in it, and on one side we firmly press its ends together. We form beautiful buns without visible seams, which we stack on the GN Vision Bake with gaps of at least 5 cm apart.

Put the tray with the buns back into the warm chamber of the switched off combi oven at approx. 50°C for at least 20 minutes and let them rise nicely.

Before baking, take out the Vision Bake with buns, brush the buns with beaten eggs and cream and sprinkle with sesame seeds.

Bake with preheating according to the program above.

## Recommended accessories



Vision Snack