



## BRIOCHE TWIST

### BRIOCHE DOUGH

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#### INGREDIENTS

PANDORA GRAN SVILUPPO	g 1000
FRESH YEAST	g 25
WATER	g 300
EGGS	g 200
UNSALTED BUTTER 82% FAT	g 100

#### PREPARATION

Mix with a mixer all the ingredients until a smooth dough is obtained, adding the water several times.

Roll the dough and let it rest for 20 minutes at room temperature covered with a plastic sheet.

Divide the dough into 60 gr pieces and mix.

Put the brioche in a cell at 28-30°C for 60-80 minutes with relative humidity of about 80%.

### DECORATION

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#### INGREDIENTS

CREMIRCA LIMONE	To Taste
CREMIRCA ARANCIA - IN ALTERNATIVE	To Taste
CREMIRCA CIOCCOLATO THERMO - IN ALTERNATIVE	To Taste

## FILLING

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### INGREDIENTS

TOP CREAM	g 400-450
WATER	g 1000
CREMIRCA LIMONE	To Taste
CREMIRCA ARANCIA - IN ALTERNATIVE	To Taste
MORELLINA - IN ALTERNATIVE	To Taste

### PREPARATION

Add TOP CREAM to the water and vigorously shake with the whisk.

Let it rest for 3 minutes and briefly mix to get a perfect creaminess.

Add the same weight of the chosen flavoring cream for the filling and mix everything.

### FINAL COMPOSITION

Once the brioche has risen, dress with the pastry bag a CREMIRCA spiral.

Cook at 180°C for about 15-18 minutes.

Once cooked polish with the BLITZ or with a saturated syrup (water and sugar 40-60%).

Stuff with the TOP CREAM flavored with the same taste of the external spiral.