



## BRAIDED BRIOCHE MADE WITH PANDORA

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL



### DOUGH RECIPE WITH PANDORA

#### INGREDIENTS

PANDORA  
EGGS  
WATER  
UNSALTED BUTTER 82% FAT

g 1000  
g 200  
g 150  
g 100

#### PREPARATION

Knead all the ingredients together with a kneading machine, until you obtain a velvet smooth dough.

Shape the dough into a ball, cover it with a plastic cloth and let rest for 25-30 at room temperature.

Divide the dough into 150-g portions, shape each portion into a ball and let them rest at room temperature for 10 minutes.

Roll each portion into a sort of rope and braid them three by three.

Let leaven in the proofer room for 60-80 minutes at 28-30°C, with relative humidity of approximately the 80%.

### FINISHING

#### INGREDIENTS

EGGS  
CANDIED CHERRIES  
PEARL SUGAR

To Taste  
To Taste  
To Taste

## FINAL COMPOSITION

Brush the braids with the beated eggs.

Decorate with candied cherries and pearl sugar.

Bake at 190-200°C for about 35 minutes.