



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

g 1000

YEAST

g 40

UNSALTED BUTTER 82% FAT

g 50

SUGAR

g 50

WATER

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.