



## 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  
YEAST  
UNSALTED BUTTER 82% FAT  
SUGAR  
WATER

g 1000  
g 40  
g 50  
g 50  
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.