



BRIOCHE

STEP 1

INGREDIENTS

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| CROISMART | g 1000 |
| WATER | g 300 |
| FRESH YEAST | g 50 |
| UNSALTED BUTTER 82% FAT | g 100 |
| EGGS | g 100 |

PREPARATION

DOUGH: knead until a smooth, velvety dough is obtained; it is better to add the water gradually. Roll up the dough into a ball and leave to rest for 20 minutes. **METHOD:** divide the dough into pieces of 45 and 10 grammes; roll the bigger pieces into balls and flatten slightly with the palm of the hand, then roll the smaller pieces into balls and place them precisely on top of the others. **LEAVENING:** put the dough in a rising room at 28-30°C for 60-80 minutes with relative humidity of about 80%. **BAKING:** glaze with beaten egg and bake for 20-25 minutes at 180-190°C.

STEP 2

INGREDIENTS

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| EGGS | To Taste |
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