



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.