



Caramel Brioche

Ingredients

	%	g
Total flour weight	100	1000
Wheat flour	100	1000
Yeast	5	50
Water	23	230
Eggs	20	200
Egg yolk	5	50
<i>Easy Soft'r 10/100*</i> (bread mix)	10	100
<i>Mimetic Incorporation*</i> (specialty fat)	10	100
<i>Sapore Carmen*</i> (sourdough)	10	100
Total dough weight		1850

Working method

Mixing spiral	4 min slow and 8 min fast
Dough temperature	26°C
Rest	5 min
Roll out	1500 g to 2.5 mm and put on baking tray
Final fermentation	75 min at 30°C 80% R.H.
Make up	Dock before baking and spray with <i>Sunset Glaze*</i> (glaze)
Baking time	180°C for 25 min

Composition & decoration

Cut brioche in pieces 20 cm long. Pipe *Deli Caramel** on top of brioche. Allow to dry, enrobe in *Belcolade Lait Origin Vietnam 45** (chocolate), and finish with nuts.