

Whole Wheat Brioche

using IREKS CROISSANT MIX

and BROWN BREAD CONCENTRATE

Wheat flour	1.000 kg
IREKS CROISSANT MIX	0.250 kg
BROWN BREAD CONCENTRATE	0.100 kg
Whole egg	0.500 kg
Butter, soft	0.400 kg
Instant yeast	0.025 kg
Water, cold	0.300 l
Total weight	2.575 kg

Mixing time: 3 minutes + 10 minutes + 3 minutes

Dough temperature: 28° C

Bulk fermentation time: approx. 20 minutes

Scaling weight: 1.500 kg (30 pieces)

Intermediate proof: 15 minutes

Processing: round

Final proof: approx. 40 minutes

Baking temperature: 185° C

Baking time: approx. 16 minutes

Instructions for use: Mix all the ingredients, except the butter, until the gluten is fully developed. Blend in the soft butter until the dough becomes elastic. Allow to rest, divide into pieces and make the classic brioche shape (baking moulds). Before loading, allow to prove, wash with egg and bake.



RECIPE SERVICE



To find the contacts responsible for your country, please visit our website www.ireks-asiapacific.com or use the QR code.

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