

# Layered brioche

Dehydrated Sourdough  
Terre d'Arômes



## **Buckwheat**

N° 1129

Spicy, with notes of honey, pepper, and caramel.

Other applications:

Country-style bread, multigrain bread



## INGREDIENTS

Gruau flour: 9,7 kg

Terre d'Arômes Buckwheat: 0,3 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Sugar: 1,5 kg

Détrempe butter: 0,5 kg

Tourage butter: 4,5 kg

Eggs: 6 L

## **Method with 3% dosage**

**Base temperature:** 52°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed using mixer: 5-6 minutes.

**Dough temperature:** 20-22°C.

**First fermentation:** 2 hours at 4°C.

**Tourage (lamination):** 2 double turns with 15 minutes of rest at 4 °C between each turn.

**Shaping:** roll out to a thickness of 0,7-0,8 cm Cut into sufficiently long strips (approximately 300/400 g) to place in a zig-zag pattern along the full length of the molds.

**Final fermentation:** 2h-2h30 at 28°C (direct method).

**Charging in the oven:** brush with egg wash and load into the oven.

**Baking:** bake for 20-25 minutes at 150°C/160°C. After baking, brush the top of the brioche with syrup at 30° Baumé to give it a glossy finish.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984