

# Golden Brioche

Technological Concentrate  
with sourdough

## Phil Golden Viennoiserie CRC®

N° 1246

Caramelized, with notes of butter  
and hazelnut

Application:  
Viennoiseries (French pastries)



### INGREDIENTS

Strong flour: 9,85 kg

Phil Golden Viennoiserie CRC®: 0,15 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Sugar: 1,5 kg

Butter: 4 kg

Eggs: 6 L

### Method with 1,5% dosage

**Base temperature:** 52°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed using a mixer:** 5 minutes, add the butter and knead for another 6-8 minutes.
- **First speed:** continue until the dough pulls away.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 500 g dough balls.

**Intermediate proofing:** 10 minutes.

**Shaping:** flatten the dough ball, make a hole in the center, and shape into a ring. Place on a baking tray lined with parchment paper.

**Final fermentation:**

- **Direct:** 2h30 at 28°C.
- **Differed:** 14h at 4°C, then 3h at 28°C.

**Baking:** brush egg wash, score, decorate with sugar, then bake 30-32 minutes at 150°C.

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 FRANCE  
SOURDOUGH SINCE 1984