

Super Brioche

Technological Concentrate
with sourdough

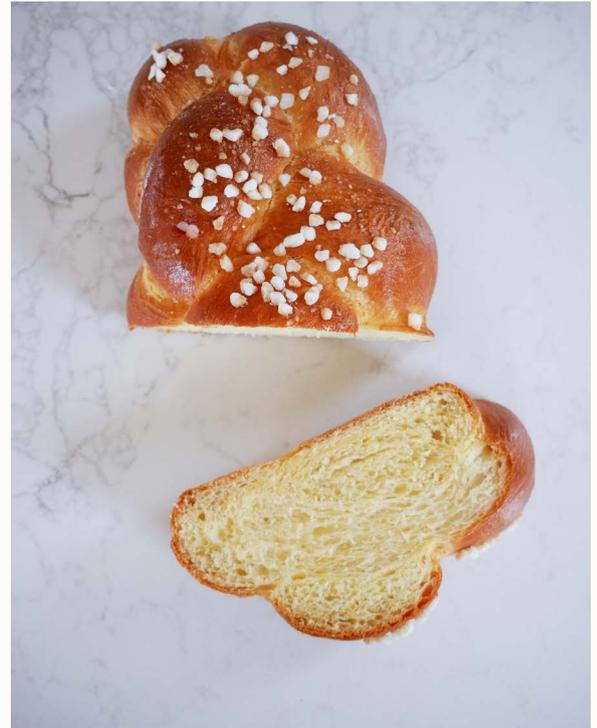


Phil Super V Concentré

N° 1490

Application:

Frozen raw croissants or 'Freezer-to-Oven':
stability and volume development after
freezing



INGREDIENTS

T55 or T65 flour: 10 kg

Phil Super V Concentré: 0,05 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Sugar: 1,5 kg

Butter: 4 kg

Eggs: 5,6 to 6 L

Method with 0,5% 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 200 g elongated dough pieces.

Intermediate proofing: 10 minutes.

Shaping: form a tall two-strand braid with two 200 g dough pieces.

Final fermentation:

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

Charging the oven: brush egg wash, decorate with pearl sugar on top, then bake

Baking: 24-28 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