

# French Brioche à tête

Liquid Sourdough  
Phil Levain

## *Blé d'Or et Beurre*

N° 2402

Milky, with notes of butter and  
caramel candy

Other applications:  
Viennoiseries (French pastries)



### INGREDIENTS

Strong flour or Gruau flour: 10 kg

Sugar: 1,5 kg

Phil Levain Blé d'Or et Beurre: 0,2 kg

Butter: 3,5 kg

Yeast: 0,5 kg

Eggs: 5,8 to 6 L

Salt: 0,2 kg

### *Method with 2% dosage*

**Base temperature:** 54°C.

**Kneading using a mixer:**

- **First speed:** 5 minutes.
- **Second speed:** 5 minutes without butter, then 6 to 8 minutes with butter. Finish on first speed until dough pulls away.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 300 g dough pieces.

**Intermediate proofing:** 10 minutes.

**Shaping:** re-roll the balls and place them in the molds.

**Final fermentation:** Direct 2h30 at 28°C

Differed fermentation 14 hours at 4°C, then 3 hours at 28°C.

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

**Baking:** 20-25 minutes at 150°C in a ventilated oven.

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