

Sweet cream-filled brioche

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Wheat

N° 1103

Malted, with subtle cocoa and hazelnut notes

Other applications:
Country-style bread, special bread



INGREDIENTS

Gruau flour: 9,9 kg

Terre d'Arômes Intense Flavor Wheat: 0,1 kg

Sugar: 1,5 kg

Butter: 5 kg

Yeast: 0,1 kg

Salt: 0,2 kg

Eggs: 6 L

Finishing: white fondant or royal icing

Method with 1% dosage

Preparation for the cream-filled: make a pastry cream and a sugar syrup at 30° Baumé
Kneading:

- **First speed:** 5 minutes without butter.
- **Second speed using a mixer:** 8 minutes, add butter and knead for an additional 5 minutes.

Dough Temperature: 25-26°C.

First fermentation: 60 minutes, then at least 1h at 4°C.

Shaping: roll out the dough to 4 mm thickness, then spread the pastry cream. Then, roll the dough, slice into 4-5 cm rounds, and place 6 rounds in each greased mold.

Final fermentation: 1h30-2h at 26°C with 75% humidity.

Baking: 28-32 minutes at 150°C. Immediately after baking, brush with the syrup and finish with white fondant on top.

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