

Brioche buns

Cuisine: **French**
Food category: **Pastry**



Author: **Jaroslav Mikoška**

Company: **Retigo**



Program steps

Preheating: 170 °C

1

 Combination

 40 %

 Termination by time

 00:25 hh:mm

 150 °C

 100 %



Ingredients - number of portions - 15

Name	Value	Unit
fresh yeast	58	g
salt	30	g
fine durum wheat flour	2.25	kg
water	1	kg
chicken eggs	4	pcs
vegetable oil	320	g
caster sugar	150	g

Nutrition and allergens

Allergens: 1, 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	775.2 kJ
Carbohydrate	119.6 g
Fat	22.9 g
Protein	18.1 g
Water	0 g

Directions

Combine water, eggs and yeast in a large planetary mixer.
Add the flour, sugar and oil continue to mix on low speed for 5 minutes.
Add the salt and continue to mix for another 5 minutes.
Transfer to a large container and bulk ferment for 1 hour.
Perform strength-building fold and allow to rise for a second hour.
Portion out the dough into 230 g balls.
Shape into round balls and leave to rise for 20 minutes.
Brush with an egg wash & bake

Recommended accessories



Perforated aluminium sheet, teflon coated