# AP Brioche Paste Milk Chocolate Brioche Bun Recipe V1

## INGREDIENTS

**Stage 1**

| | |
|---|---|
| 36231 AP Bun Mix | 5.000kg |
| 110586 AP Brioche Concentrate Paste | 1.000kg |

**Stage 2**

| | |
|---|---|
| 105647 Compressed Yeast | 0.510kg |
| Water Variable | 2.250L |

**Stage 3**

| | |
|---|---|
| 106157 Cadbury Delight Drops | 1.300kg |

## ADDITIONAL NOTES

- Brioche concentrate paste is 20% usage rate on Bun Mix
- Compressed yeast is 8.5% usage based on the combined Bun Mix and Paste.
- Water is 45% based on Bun Mix only
- When Brioche Buns are removed from the oven to glaze, use 105406 Glaze Fruit Bun immediately.

## METHOD

1. Using spiral mixer place stage 1 ingredients into mixer. Then add stage 2.
2. Mix on 1st speed for 2 minutes
3. Mix on 3rd speed for 6 -10 minutes or until the dough is well developed.
4. Add stage 3 to the dough mix slowly 1 – 2 minutes until fully incorporated.
5. Achieve a finished dough temperature of 28 – 30°C
6. Rest for 10 minutes
7. Scale into desired weights. 2.4kg dough piece for bun divider roller.
8. Rest for a further 10 minutes
9. Place in the Bun divider Roller.
10. Place 3 x 5 on a standard baking tray lined with Silicone Paper.
11. Prove for approx. 30 minutes until desired height is reached. Proofer settings 38°C @ 75 – 80% RH
12. Spray with 105642 AP Glaze or egg wash
13. Bake at 180°C for 14 - 15 minutes. Use a small amount of steam in initial stages of baking.



1300 650 855
www.alliedpinnacle.com

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.