Premium Yeast Raised Donut Mix Brioche Recipe

INGREDIENTS

103909	Premium Yeast Raised Donut Mix	5.000kg
103950	SuperBake HP Bread Improver	0.025kg
106240	Unsalted Butter	0.400kg
105854	Fresh Eggs	0.400L
106007	Caster Sugar	0.400kg
105647	Compressed Yeast	0.600kg
Water variable		1.3 -1.500L

METHOD

1. Place all ingredients into spiral mixer
2. Mix on 1st speed for 2 minutes. Then mix on 2nd speed for 10 – 12 minutes or until the dough is developed.
3. Ideal finished dough temperature is 27 - 28ºC
4. Rest dough for 10 minutes. Cut dough into desired weight
5. Rest dough for 10 – 20 minutes before molding into desired shape.
6. Place in Prover and proof for 80 – 120 minutes, or until the desired size is achieved and the dough does not spring back when touched. Set Prover at 37 - 40ºC and Relative Humidity at 74 – 80%
7. Once proved to the desired size, allow to dry by leaving them at ambient temperature for approx. 5 minutes so that the egg wash can be applied before baking.
8. Bake at 195 - 215ºC until the product achieves a golden brown crust colour.



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