

Brioche with Double Cream



Ingredients

Dough

	g
Flour	1000
Salt	15
Yeast	20
Milk powder	50
Soft'r Alpaga	10
Soft'r Melting	30
Sugar	150
Vanilla Arome PatisFrance	5
Eggs	200
Water	400
Gourmet Butter Candia	200

Double Cream

Cremyvit	185
Water	500
UHT Whipping Cream Candia	600

Topping

Topfil Wild Blueberry

Icing Sugar

Working Method

Dough

Mixing (spiral): 4 minutes slow speed + 10 minutes fast speed.

Dough temperature °C: 27 °C.

First Rest: 15 Minutes Cut and scale 100g each

Second Rest: 15 Minutes

Form holes in the bun as space for the fillings

Roll then Proof for 60 minutes Bake at 200°C without Steam for 15 minutes

Double Cream

Prepare pastry cream by mixing Cremyvit and water.

Seperately, whip the Candia Professionnel UHT

Whipping Cream.

Combine them together using folding technique.

Topping

Assemble by pipping the double creme into the holes formed into the dough, and then add Blueberry Topfil, and topping it off with icing sugar.