



## Brioches

<u>ingredients (for 1 bun molding plate)</u>	<u>amount</u>
wheat flour, type 550	1,000 kg
<b>Westfalia Back Melange</b>	0,300 kg
yeast	0,050 kg
sugar	0,125 kg
salt	0,010 kg
milk	0,350 kg
<u>whole egg</u>	<u>0,300 kg</u>
	2,135 kg

### method:

knead from the half amount of the wheat flour, yeast and the milk a pre-dough, keep rested for approx. 30 minutes.

Add the remaining ingredients and knead intensive to a smooth dough.

Kneading time: 4 minutes by slow and 7 minutes by fast

Keep the dough rested for approx. 30 minutes.

Press and round the dough in a bun divider, lay the dough pieces on a greased baking sheet (5 x 6) and bake  $\frac{3}{4}$  proofed, with a little steam in a multi-deck oven.

Baking temperature: approx. 220°C

Baking time: approx. 12 – 14 minutes

! rolls are perfect suitable for burger-buns

! variation possibilities by adding raisins or chocolate drops