



CORMAN BRINGS YOU SOLUTIONS

Since 1935, Corman has revolutionized the world of butter and fats to simplify the work of artisans. A careful selection of high-quality raw materials, guaranteeing unique products, especially designed to make your job easier.

A traditional butter with a typical dairy taste and easy to work!



Block 2.5 kg

- **Good dairy taste**
- **Easy to work with**
Incorporates easily and mixes well with other ingredients, without making lumps.
- **A nice structure, stable and regular all year round**
- **Long shelf life**
12 months.
- **Applications**
Ideal for dough, cakes, brioche and buttercream.

An ideal butter to make your brioche!



↪ *Find out all the tips on video!*

More informations and recipes on www.corman.pro

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The Right Skills

— TUTORIAL —

BRIOCHE DOUGH

Braided brioche



Guaranteed success for the Chef

BRIOCHE DOUGH

Braided brioche



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INGREDIENTS

- 460 g T55 flour
- 460 g T45 flour
- 24 g salt
- 138 g sugar
- 52 g yeast
- 310 g eggs
- 185 g milk
- 370 g Corman Traditional Butter



To make a brioche dough, use Corman Traditional Butter.



Cut the butter into cubes.



Use chilled ingredients to make handling easier.

KNEADING



Combine the flours, yeast, salt and sugar with the eggs and milk on speed 1 for 5 minutes.



Knead on speed 2 for 12 to 15 minutes.



Incorporate the cubed butter on speed 1. Increase to speed 3-4 until the dough pulls away from the sides of the bowl, scraping down during kneading.



At the end of kneading, check the temperature, which should be between 24 and 25°C.



Check the gluten network.



Shape the dough into a ball and refrigerate overnight.

SHAPING



Divide the dough into 100 g pieces.



Roll each piece into 30 cm long ropes.



Let rest at 4°C for 30 minutes to prevent shrinkage. Roll to stretch the ropes out again.



Use three long ropes.



Glue the ends of three ropes together.



Braid into three-strand braids.

PROOFING, BRUSHING & BAKING



Place in moulds and proof for 5 hours at 22°C.



Brush the braided brioche with a mixture of egg yolks, milk and cream.



Sprinkle with pearl sugar.



Bake in a 145°C convection oven for approximately 20 minutes.

