

### **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 highquality 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, wihtout making lumps.

- A nice structure, stable and regular all year round
- Long shelf life 12 months.
- **Applications**

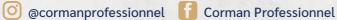
Ideal for dough, cakes, brioche and buttercream.

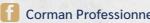
An ideal butter to make your brioche!





More informations and recipes on www.corman.pro





RCS Versailles 389 330 739 - © Photos: CLEO Productions,



# The Right Skills

TUTORIAL -

# **BRIOCHE DOUGH**

Braided brioche



Guaranteed success for the Chef





### **INGREDIENTS**

5

KNEADIN

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

· 310 g eggs

185 g milk





To make a brioche dough, use Corman Traditional Butter.



Cut the butter into cubes.



Use chilled ingredients to make handling easier.



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.



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.

SHAPING

FING,

PROOF

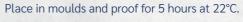


Glue the ends of three ropes together.



Braid into three-strand braids.

# BRUSHING & BAKING Place in moulds a





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.

