



Gluten-free Milk Buns using GF BRIOCHE PLUS



GF BRIOCHE PLUS	10.000 kg	100 %	22 lb	0 oz
Butter, soft	2.000 kg	20 %	4 lb	6.5 oz
Whole egg	2.000 kg	20 %	4 lb	6.5 oz
Sugar	1.750 kg	17.5 %	3 lb	14 oz
Skim milk powder	0.350 kg	3.5 %	0 lb	12.5 oz
Glucose syrup	0.500 kg	5 %	1 lb	1.5 oz
Salt	0.180 kg	1.8 %	0 lb	6.5 oz
Fresh yeast	0.600 kg	6 %	1 lb	5 oz
<u>Water</u>	<u>5.000 kg</u>	<u>50 %</u>	<u>11 lb</u>	<u>0 oz</u>
Total weight	22.380 kg		49 lb	4.5 oz

Mixing time:	5 minutes slow + 3 minutes fast (spiral mixer)
Dough temperature:	18° C – 20° C (64° F – 68° F)
Bulk fermentation time:	none
Scaling weight:	1.800 kg (3 lb 15.5 oz)/36 pieces
Intermediate proof:	none
Processing:	long-shaped
Final proof:	45 minutes
Baking temperature:	240° C (464° F)
Baking time:	9 – 10 minutes