



# Gluten-free Raisin Buns using GF BRIOCHE PLUS



GF BRIOCHE PLUS	10.000 kg	100 %	22 lb	0 oz
Butter	2.000 kg	20 %	4 lb	6.5 oz
Sugar	2.000 kg	20 %	4 lb	6.5 oz
Whole egg	2.000 kg	20 %	4 lb	6.5 oz
Salt	0.180 kg	1.8 %	0 lb	6.5 oz
Fresh yeast	0.700 kg	7 %	1 lb	8.5 oz
Water	5.000 kg	50 %	11 lb	0 oz
<u>Raisins</u>	<u>3.000 kg</u>	<u>30 %</u>	<u>6 lb</u>	<u>10 oz</u>
<b>Total weight</b>	<b>24.880 kg</b>		<b>54 lb</b>	<b>12.5 oz</b>

- Mixing time: 5 minutes slow + 3 minutes fast (spiral mixer)
- Dough temperature: 25° C (77° F)
- Bulk fermentation time: none
- Scaling weight: 2.400 kg (5 lb 4.5 oz)/36 pieces
- Intermediate proof: none
- Processing: square, divided
- Final proof: 45 minutes
- Baking temperature: 200° C (390° F), dropping to 180° C (356° F), giving steam
- Baking time: 16 – 18 minutes