



Gluten  
FREE

RECIPE SERVICE



## Gluten-free Brioche using GF BRIOCHE PLUS



GF BRIOCHE PLUS	10.000 kg	100 %
Sugar	2.250 kg	22.5 %
Whole egg	2.000 kg	20 %
Vegetable oil	1.800 kg	18 %
Salt	0.200 kg	2 %
Fresh yeast	0.600 kg	6 %
Water	4.400 kg	44 %
Total weight	21.250 kg	

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:	0.400 kg
Intermediate proof:	none
Processing:	round, in pans
Final proof:	50 minutes
Baking temperature:	170° C – 190° C (338° F – 374° F)
Baking time:	10 minutes at 190° C (374° F), with closed damper 30 minutes at 180° C (356° F), with open damper 10 minutes at 170° C (338° F), with open damper