

# **BRIOCHES** (1/3) - **Signature flavours** -



EXPRESSIONS AROMATIQUES

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# BRIOCHES

## - Signature flavours -

### INGREDIENTS & SUPPLIERS

Improver Soft'R <i>This product optimize the brioche's soft texture and extend its freshness</i>	PURATOS
EMCEprop G <i>Preservative for bakery and pastry industry</i>	MUHLENCHEMIE
Fresh yeast	HIRONDELLE

### APPLICATION RECIPE

	Recipe for 1Kg of dough	In % of flour weight
Flour	452.4 g	100.0
Sugar	119.8 g	26.5
EMCEprop G (881197)	1.8 g	0.4
Improver SOFT'R (881196)	13.9 g	3.0
Margarine	109.9 g	24.3
Egg	113.8 g	25.1
Flavour	QS	QS
Fresh yeast	29.8 g	6.6
Water	148.7 g	32.9
Salt	9.9 g	2.2

### LABORATORIES CONDITIONS

	TIME	COMMENTS
Knead	5'	Low speed (Mixer HOBART: Speed1)
Knead	15'	High speed (Mixer HOBART: Speed 2)
Add salt	5'	High speed (Mixer HOBART: Speed 2)
Rise	15'	T° labs: 23°C / 25°C
Steam room	2h30	31°C
Glaze		Milk
Cook	15'	150°C (for several small brioches 50g)



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### **FLAVOURS**



#### ***1/ Vanilla***

LA 05686 – Vanilla flavour  
Recommended dosage: 2g/Kg

#### ***2/ Vanilla Madeleine***

LA 01288/2 - Vanilla Madeleine flavour  
Recommended dosage: 2g/Kg

#### ***3/ Butter***

LA 04545/1 – Butter flavour  
Recommended dosage: 1g/Kg

#### ***4/ Cereals***

LA 05731 – Cereals flavour  
Recommended dosage: 0.8g/Kg



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### FLAVOURS

#### *5/ Lemon*

LA 10284 – Lemon flavour  
Recommended dosage: 4g/Kg

#### *6/ Orange blossom*

LA 09313 – Orange blossom flavour  
Recommended dosage: 0.2g/Kg

#### *7/ Rum*

LA 08770 – Rum flavour  
Recommended dosage: 3.2g/Kg



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