

Gluten-free Brioche-style Bread



Recipe

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|-----------------------------------------------|---------------------|
| KOMPLET Gluten- and Lactose-free Flour | 1,000 kg |
| Eggs | 0,300 kg |
| Butter, liquid | 0,200 kg |
| Sugar | 0,150 kg |
| Fresh Yeast /Dry Yeast | 0,080 kg / 0,030 kg |
| Salt | 0,010 kg |
| Water | 0,700 kg |

Total weight 2,440 kg

Yield 4 pieces

Process:

Make the dough with all the ingredients (using a flat beater).

Mixing time: approx. 3 minutes on first speed
approx. 3 minutes on medium speed

Dough temperature: approx. 30 °C
Scaling weight: 570 g dough pieces
(tins of: 19 cm x 8 cm x 7 cm)

Do not rest the dough! Scale 570 g and place the dough with wet hands into the baking tins.

Proving time: approx. 40 minutes
(35 °C and 75 % humidity)

Baking temperature: approx. 230 °C,
falling to 200 °C

Baking time: 45 minutes (bake with steam)

Variations:

Chocolate Brioche-style bread

After mixing, add to the above dough quantity:
400 g Chocolate Drops

Brioche-style bread with raisins

After mixing, add to the above dough quantity:
400 g soaked raisins

Bake the best with something good!