



Tegral Brioche Moelleuse



Recipes
for
inspiration





Tegral Brioche Moelleuse is a convenient complete mix to make soft & sweet breads giving incredible freshness and premium butter taste.



**Recipes
for
inspiration**

• Brioche Nanterre	5	• Kings' Crown	13
• Provençal Brioche	7	• Tropézienne	15
• Brioche Cupcake	9	• Gourmet Hamburger Bun	17
• Marble Brioche	11	• Croissants	19



Brioche Nanterre

Ingredients

	g
Tegral Brioche Moelleuse	1000
Water (±)	300
Eggs	300
Fresh yeast	30-50
Total dough	1630 - 1650

Tips & Tricks

- Play with the shape of your brioche: you can also braid it or give it a Parisian brioche-look with a "head" shape.

Working method

Mixing	5 min. slow, 8-10 min. fast
Dough temperature	24°C
Bulk fermentation	30 min.
Scale	8 x 50 g
Intermediate proof	30 min.
Make up	Make 8 dough balls and put them in rows 2 by 2 in a rectangular mould.
Final fermentation	± 150 min. at 26°C, 85% RH.
Decoration before baking	Brush with Sunset Glaze
Oven temperature	180°C
Baking time	30-35 min.





Provençal Brioche

Ingredients

	g
Tegral Brioche Moelleuse	1000
Water (±)	400
Olive oil extra virgin	150
Fresh yeast	50
Total dough	1600

Tips & Tricks

- If using instant yeast, divide the amount of fresh yeast by 3.

Working method

Mixing	4 min. slow, 7 min. fast and add the olive oil at the end of the mixing. Stop mixing when the olive oil is nicely incorporated into the dough
Dough temperature	24°C
Bulk fermentation	30 min.
Scale	300 g
Intermediate proof	15 min.
Make up	Make up a ball into a brioche-with-head mould
Final fermentation	90 - 120 min. at 26°C, 85% RH.
Decoration before baking	Glaze with Sunset Glaze , sprinkle with pearl sugar and anise seeds
Oven temperature	180°C
Baking time	40 min.



Brioche Cupcake

Ingredients

	g
Tegral Brioche Moelleuse	1000
Eggs	300
Water (±)	270
Fresh yeast	50
Total dough	1620

Tips & Tricks

- Decorate with icing sugar.

Working method

Mixing	5 min. slow, ± 7 min. fast
Dough temperature	28°C
Bulk fermentation	30 min. in freezer at -20°C
Make up	Roll out on table dusted with corn starch until 2 mm thickness and 50 cm width. Cut stripes of 4 cm. Sprinkle with Belcolade Selection Drops K20 , roll up and cut in two. Place in muffin mould.
Final fermentation	± 60 min. at 30°C, 85% RH.
Decoration before baking	Brush with Sunset Glaze
Oven temperature	Bottom 215°C, top 210°C
Baking time	± 12 min.



Marble Brioche

Ingredients

	g
Tegral Brioche Moelleuse	1000
Eggs	300
Water (±)	270
Fresh yeast	50
Total dough	1620

Filling

- **For the chocolate dough:** add 150 g melted **Belcolade Noir Selection** per kg dough at the end of mixing

"With Tegral Brioche Moelleuse, I guarantee the best for my customers while reducing my costs and having full convenience."

Robert, Baker - France

Working method

Mixing	4 min. slow ± 7 min. fast
Dough temperature	28°C
Bulk fermentation	15 min.
Scale	2 x 45 g
Intermediate proof	15 min.
Make up	Roll out in a long shape and twist one plain dough with one chocolate dough
Final fermentation	± 60 min. at 28°C, 85% RH
Decoration before baking	Brush with Sunset Glaze .
Oven temperature	220°C
Baking time	± 10 min.



Kings' Crown

Ingredients

	g
Tegral Brioche Moelleuse	1000
Water (±)	450
Fresh yeast	30
Classic Lemon	30
Classic Orange	30
Rum 44%	10
Total dough	1550

Working method

Mixing	4 min. slow, 7-8 min. fast
Dough temperature	25°C
Bulk fermentation	15 min.
Scale	300 g
Intermediate proof	15 min.
Make up	Form a crown
Final fermentation	± 90 min. at 26°C, 85% RH.
Decoration before baking	Glaze with Sunset Glaze and sprinkle with pearl sugar
Oven temperature	170°C
Baking time	35 min.

Tips & Tricks

- After baking, decorate with candied fruits and/or whole almonds.



Tropézienne

Ingredients

	g
Tegral Brioche Moelleuse	1000
Water (±)	500
Fresh yeast	30
Total dough	1530

Working method

Mixing	4 min. slow ± 8 min. fast
Dough temperature	25°C
Bulk fermentation	15 min.
Scale	320 g
Intermediate proof	10 min.
Make up	Fill a 25 cm diameter cake mould
Final fermentation	120-150 min. at 28°C, 85% RH.
Decoration before baking	Glaze with Sunset Glaze and sprinkle with pearl sugar
Oven temperature	170°C
Baking time	23 min.

Filling

- **Custard cream:** add 375g **Cremyvit Classic** to 1l cold water and whisk for 2 minutes at high speed. Mix 2 parts of custard cream + 1 part whipped **Chantypak**. Cut the brioche lengthwise into two parts. Fill the bottom circle with the custard cream by using a pastry bag. Then cover up with the top circle.

Tips & Tricks

- You can play with various types of filling and topping to create Tarte Tropézienne alternatives: Cheesecake-apricot Tropézienne (**Gelée Dessert PatisFrance**, **Deli Cheesecake** and **Classic Apricot**), Blueberry Tropézienne (**Topfil Blueberry**), Tropézienne Praliné (**Praliné Intense 69**), and much more!



Gourmet Hamburger Bun

Ingredients

	g
Tegral Brioche Moelleuse	1000
Eggs	300
Water (±)	260
Fresh yeast	40
Total dough	1600

Working method

Mixing	3 min. slow, ± 6 min. fast
Dough temperature	28°C
Bulk fermentation	10 min.
Scale	1700 g / 30 pieces
Intermediate proof	10 min.
Make up	Flatten
Final fermentation	70 min. at 40°C, 90% RH
Decoration before baking	Spray with Sunset Glaze and sprinkle sesame seeds on top
Oven temperature	230°C
Baking time	9 min.

Filling

- Beef patty
- Red onion slices
- Tomato
- "Comté" cheese
- Young spinach leaves
- Ancient style grain mustard

Tips & Tricks

- To adjust the shine on the buns, you can dilute **Sunset Glaze** with 20% water.



Croissants

Ingredients

	g
Tegral Brioche Moelleuse	1000
Eggs	300
Water (±)	250
Fresh yeast	50
Total dough	1600

Lamination

- Use 330 g **Mimetic** per kg dough.

Tips & Tricks

- **Chocolate croissant:** place a **Belcolade** chocolate stick at the base of the triangle before rolling.
- **Dipped croissant:** after cooling down, dip the edges of the croissant in **Carat Coverlux** compound chocolate.
- **Croissant with cream:** after cooling down, cut the croissant lengthwise, fill with **Cremyvit** custard cream. Finish with icing sugar.

Working method

Mixing	4 min. slow ± 5 min. fast
Dough temperature	22°C
Bulk fermentation	Place the dough on a tray, cover with plastic and allow to rest for 30 min. at -18°C. This is followed by a bulk fermentation for ± 60 min. at +5°C.
Lamination	Place the Mimetic in the middle of the dough and fold the dough equally along both sides. Roll out the dough to 7 mm and make two single folds (folding into three). Let the dough rest under a plastic for 30 min. at -18°C. Roll out the dough to 7 mm and make a third single fold. Roll out the dough to 2.8 mm.
Make up	Cut triangles of 11 cm base by 22 cm height (weight 60 g). Take a triangle of dough and fix the top with your fingers to the table. Start by carefully rolling the triangle from the base to the top.
Final fermentation	± 60 min. at 28°C, 85% RH
Decoration before baking	Brush with Sunset Glaze
Oven temperature	210°C with initial steam
Baking time	16-18 min. with damper open for the final 5 min. of the baking time.

Puraslim

A different look at bread

Try out the innovative
**Puraslim Augmented
Reality (AR) App**



Step 1

Download and open
the Puraslim AR app



Step 2

Click the AR button
and fill the screen
with the image of
the brioche



Step 3

Discover Puraslim's
magic from the
inside!

www.puratos.com

Puratos NV/SA - Industrialaan 25, Zone Maalbeek - B-1702 Groot-Bijgaarden, Belgium
T +32 2 481 44 44 - F +32 2 466 25 81 - E info@puratos.com


Puratos
Reliable partners in innovation