

Special days  
need something  
special



December

31

New Year's Eve

# Star Brioche

## Ingredients

Star shaped brioche	
<b>Tegral Brioche Moeulleuse</b>	<b>1000 g</b>
Water	300 g
Eggs	300 g
Yeast	30 g

Filling	
<b>Tegral Amanda</b>	<b>1000 g</b>
<b>Mimetic Incorporation</b>	<b>300 g</b>
Eggs	350 g
Milk	200 g
<b>Summum Pistache</b>	<b>200 g</b>

Mixing Spiral	4' 1 <sup>st</sup> speed and 8' 2 <sup>nd</sup> speed
Dough Temperature	26°C
Bulk fermentation	5'
Roll out	at 2.5 mm ribbons of 60 cm by 25 cm and freeze for 30'
Make Up	Take out of freezer, spread filling on the dough and roll up like a swiss roll. Cut pieces of 6 cm and replace in the freezer for 15 min. Make 6 insicions and form into a flower shape.
Final Fermentation	Approximately 75'
Decoration before baking	Glaze with <b>Sunset Glaze</b>
Oven temperature °C	220°C
Baking Time	8' (the first 3' with an open damper)

