

# Laprico Brioche

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	24	pieces	<b>RECIPE NUMBER</b>	GB40014
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### Dough

650 g pastry flour type 400	22.93oz
170 g fresh eggs	6oz
200 g granulated sugar	7.05oz
12 g ground anise	0.42oz
20 g yeast	0.71oz
1000 g Pre-dough	35.27oz
20 g salt	0.71oz
200 g butter	7.05oz
190 g olive oil	6.7oz
200 g candied orange peel 3x3mm	7.05oz

Knead the flour, eggs, sugar, aniseed and yeast into a dough, add the pre-dough. Add the salt, butter and olive oil. At the end, carefully knead in the candied orange peel. Dough temperature: 26°C

### Pre-dough

500 g milk 3.5%	17.64oz
500 g pastry flour type 400	17.64oz
2.5 g yeast	0.09oz

Knead ingredients into a dough, leave to ferment at room temperature for 12 hours.

### Filling apricots, hazelnut vanilla

150 g granulated sugar	5.29oz
300 g Laprico 75%, Bakeable filling apricot finely chopped	10.58oz
150 g Primanuss 25%, Bakeable filling hazelnut	5.29oz
15 g sunflower oil	0.53oz
7.5 g Vanilla cream powder, Custard powder with vanilla, Warm	0.26oz
150 g fresh egg whites	5.29oz
2 g cinnamon powder	0.07oz

Mix all ingredients together until smooth.

### Structure



Almonds flaked & Icing sugar  
Filling apricots, hazelnut vanilla  
Dough

### Laprico Brioche

<b>2660 g Dough</b>	<b>93.83oz</b>
<b>770 g Filling apricots, hazelnut vanilla</b>	<b>27.16oz</b>
<b>120 g flaked almonds</b>	<b>4.23oz</b>
<b>90 g icing sugar</b>	<b>3.17oz</b>

### Dough

Weigh out 110 g / 3.88 oz each of the soft, elastic brioche dough and work it into an oval shape. Immediately place in the paper tray and wooden baking cups, cover and leave to rise.

### Finishing

Spread 30 g / 1.06 oz of the liquid topping over the pastry using a piping bag. Sprinkle the brioche with sliced almonds and dust heavily with icing sugar, bake. Baking temperature: 190°C / 374°F Baking time: approx. 30 minutes

### FELCHLIN PRODUCTS

KB96	Laprico 75%, Bakeable filling apricot
KC53	Primanuss 25%, Bakeable filling hazelnut
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

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## Petits Gâteaux



**Recipe number :** GB40014

**Description :** Tender east dough with eggs and an apricot-hazelnut-almond crust

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	335
Selling days	1 day	Kilojoule (kJ)	1403
Selling price		Lipids	13.93 g
Selling unit	1 piece	saturated fatty acids	4.06 g
		Carbohydrates	45.76 g
		of which sugars	20.9 g
		Proteins	6.17 g
		Salt	0.61 g

### Declaration :

**Wheat flour**, sugar, **whole milk**, **butter**, olive oil, **eggs**, **egg white**, water, dried abricots 3%, **almonds**, **wheat glucose syrup**, orange peel, **hazelnuts 1%**, baker's yeast, edible salt, sunflower oil, **glucose syrup (wheat glucose)**, anise, corn starch, **durum wheat dust**, **wheat starch**, humectant (sorbitol), rice flour, cinnamon, acidifying agent (citric acid), caramel, preserving agent (potassium sorbate), flavour, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, vanille

State 16.08.2022