

Brioche

Bâtuja Noisette Noir



RECIPE QUANTITY	32	pieces	RECIPE NUMBER	GB60175
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Brioche dough

130 g milk 3.5%	4.59oz
30 g yeast	1.06oz
100 g granulated sugar	3.53oz
20 g liquid malt	0.71oz
1000 g pastry flour type 400	35.27oz
20 g fleur de sel	0.71oz
30 g Levit	1.06oz
400 g fresh eggs	14.11oz
100 g milk 3.5% 21°C	3.53oz
600 g butter softened	21.16oz

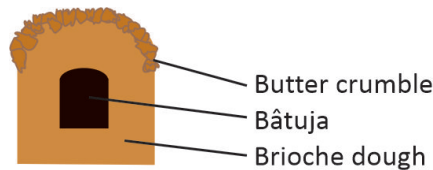
Mix the milk, yeast, sugar and malt. Add flour, fleur de sel and levit and knead in 1st gear until all ingredients are mixed. Mix the eggs and the rest of the milk together and add slowly. Knead all on 2nd speed for approx. 12 - 15 minutes to form a dough, adding the butter in 3 x portions. The dough temperature should be at approx. 20°C / 68°F. Form to a flat rectangle and leave to rest overnight in the refrigerator.

Butter crumble with hazelnuts and almonds

200 g butter soft	7.05oz
300 g raw cane sugar fine	10.58oz
200 g pastry flour type 400	7.05oz
90 g almonds peeled, ground	3.17oz
210 g hazelnuts, peeled, chopped and toasted	7.41oz

Beat the butter and sugar until creamy, add the sifted flour, then add the almonds and hazelnuts and knead into a crumble dough, chill in the fridge, chop in a cutter until medium coarse.

Structure



Brioche

2430 g Brioche dough	85.72oz
700 g Butter crumble with hazelnuts and almonds	24.69oz
640 g Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut	22.58oz

Dough

Do not knead the dough, just flatten it and roll it out into a rectangle 7 mm / 0.276 inch thick. Cut at 9 x 8.5 cm / 3.54 x 3.35 inches, dough piece corresponds to approx. 75 g / 2.65 oz.

Finishing

Place on the batuja stick and roll up, place in Flexipan mats* or baking moulds, leave to rise for approx. 90 minutes at 30°C / 86°F, RLF 70% in the oven, brush twice with egg wash, sprinkle with crumble, bake.

Baking temperature: 185°C / 365°F oven
Baking time: 7 minutes draught closed plus approx. 15 minutes draught open

*Source of supply:
Demarle Company
Item number 1092

FELCHLIN PRODUCTS

BA02 Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut

Please note: Some products are not available in all markets

Brioche

Bâtuja Noisette Noir



Recipe number : GB60175

Description : Brioche with dark hazelnut gianduja inlay and crispy crumble

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	439
Selling days	1 day	Kilojoule (kJ)	1835
Selling price		Lipids	27.94 g
Selling unit	1 piece	saturated fatty acids	13.03 g
		Carbohydrates	38.56 g
		of which sugars	15.47 g
		Proteins	7.25 g
		Salt	0.58 g

Declaration :

Wheat flour, butter, raw cane sugar, eggs, hazelnuts, whole milk, cacao kernel, sugar, almonds, cacao butter, baker's yeast, a dried ferment (dried rye sourdough (rye), rye flour, cassava starch, acerola powder (support: cassava starch), barley malt, lactic acid bacteria (support: wheat flour)), barley malt, fleur de sel (sea salt)

State 19.11.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation