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Brioche

Using Cereform Kreme YRD Mix

Ingredients

Kreme YRD Mix	1.000kg
Dry Yeast	0.017kg
Water	0.470L-0.490L

Method

1. Blend yeast through Kreme YRD mix, then add water.
2. Mix for 8-9 minutes on low speed, until dough is fully cleared and developed.
3. Rest dough for 10 minutes.
4. Plait dough into 3 or 4 strands. Prove for approx. 40 minutes.
5. Brush with egg wash and bake at 180°C-190°C until well browned.
If desired, sprinkle Brioche with rock sugar.



ORDER CODE: 63325 Kreme YRD Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

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