

D09 | BRIOCHE PRIMAMACINA

INGREDIENTS

Flour "Primamacina lievitati"	1000 g
Sugar	150 g
Brewer's yeast	30 g
Eggs	600 g
Salt	20 g
Vanilla flavour	4 g
Butter	400 g
Orange zest	25 g



**INFIBRA PRIMAMACINA
LIEVITATI**

DIRECTIONS

Put into the mixer the flour, the baking and the eggs. After about 5 minutes, when the dough starts to be strung, add the sugar, the salt and herbs.

When the sugar will be absorbed, add the butter and end the dough at 24°C.

Put the paste in a covered container and let it rest in the fridge at 4°C for about 12 hours.

Remove the dough from the fridge 30 minutes before, divide it and let it rise at 25°C for about 2 hours. Bake it at 180°C for 12/15 minutes.

TIMES OF KNEADING:

- 5 minutes in first speed
- 15 minutes in second speed