

GUSTYCAKES <i>by GUSTAVO BRICEÑO</i>	<i>Use For: BRIOCHE/DOUGH</i>								TERRAZAS LAS PALMAS			
	CHOCOLATE BRIOCHE											
INGREDIENTS (KG)											%	
BREAD FLOUR			0.337	1.868	2.490	3.113	3.735	4.358	4.980	6.225	42.13%	0.337
SUGAR			0.033	0.183	0.244	0.305	0.366	0.427	0.488	0.610	4.13%	0.033
INVERT SUGAR			0.008	0.044	0.059	0.074	0.089	0.103	0.118	0.148	1.00%	0.008
HONEY			0.012	0.067	0.089	0.111	0.133	0.155	0.177	0.222	1.50%	0.012
BUTTER			0.150	0.831	1.108	1.385	1.663	1.940	2.217	2.771	18.75%	0.150
EGGS			0.187	1.036	1.382	1.727	2.073	2.418	2.764	3.454	23.38%	0.187
FRESH YEAST			0.025	0.139	0.185	0.231	0.277	0.323	0.369	0.462	3.13%	0.025
SALT			0.012	0.067	0.089	0.111	0.133	0.155	0.177	0.222	1.50%	0.012
WHOLE MILK			0.023	0.127	0.170	0.212	0.255	0.297	0.340	0.425	2.00%	0.023
COCOA POWDER			0.025	0.139	0.185	0.231	0.277	0.323	0.369	0.462	3.13%	0.025
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0	0	0	0	0	0	0	0	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
WEIGHT			0.800	4.500	6.000	7.500	9.000	10.500	12.000	15.000	100.00%	0.812
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	
<u>Process:</u> in a mixer fitted with the hook attachment, combine the flours,sugar, salt, cocoa powder, whole eggs,egg yolks, invert sugar honey and milk. mix on low speed for 5 minutes add half of the butter and fresh yeast and min on low speed for 10 minutes scrapping thr dough from the sides of the bowl every 3 minutes finally, add the rest of the butter and mix for an additional 10 minutes. transfer the dough smooth side up, back to the bowl. cover tightly with plastic. for best flavor, refrigerate the dough overnight .15 pieces to 54g												