

GUSTYCAKES by GUSTAVO BRICEÑO	Use For: dough/brioche									TERRAZAS			
	RED DETREMPE									LAS PALMAS			
										croissant			
INGREDIENTS (KG)											%		
bread flour			0.375	1.288	1.718	2.147	2.576	3.006	3.435	4.294	28.85%	0.375	
all purpose flour			0.375	1.288	1.718	2.147	2.576	3.006	3.435	4.294	28.85%	0.375	
sugar			0.112	0.385	0.513	0.641	0.769	0.898	1.026	1.282	8.62%	0.112	
salt			0.012	0.041	0.055	0.069	0.082	0.096	0.110	0.137	0.92%	0.012	
whole milk			0.325	1.116	1.489	1.861	2.233	2.605	2.977	3.721	25.00%	0.325	
unsalted butter, chilled			0.050	0.172	0.229	0.286	0.344	0.401	0.458	0.573	3.85%	0.050	
fresh yeast			0.035	0.120	0.160	0.200	0.240	0.281	0.321	0.401	2.69%	0.035	
red water base food color			0.024	0.082	0.110	0.137	0.165	0.192	0.220	0.275	1.85%	0.024	
drops of black water base			0.002	0.007	0.009	0.011	0.014	0.016	0.018	0.023	0.15%	0.002	
			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%		
			0.000	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%		
<u>WEIGHT</u>			1.300	4.500	6.000	7.500	9.000	10.500	12.000	15.000	100.00%	1.310	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000		

Process:

in a mixer fitted with the hook attachment, combine the flours,sugar,salt,milk (previously mixed with the food color) and butter and mix on low speed. after 1 minute, add the yeast and continue to mix on low speed for an additional 7 minutes. scrape down the sides of the bolw and mix for 8 minutes on second soeed.

prepare a large bowl with non stick spray. knead the dough, place it in the bowl, cover with plastic wrap and leave it to rest for 30 minutes at room temperature. stretche the dough to 50x35 cm and reserve in the

freezer overnight.500g butter until you a rectangular shape 30x35cm is obtained. wrap and refrigerate.