

Recipe booklet **Vienna Brioche.**



Contents.

3	Why Vienna Brioche?
4	Brioche
5	Custard Buns
6	Lemon Pie
7	Brioche Buns with peaches
8	Sweet Blossom
9	Viennoise Baguette
10	Square Pie
11	Alps Bread
12	Chocolate Bread

The products mentioned in bold in the recipes are available at Zeelandia.

Vienna Brioche.

The most easy way to make delicious brioches

- Great flavor and a perfect taste
- Incredible softness
- Short bite
- No need to add extra eggs or sugar
- Usable for wide range of products



Custard Buns.

Recipe

1400 g	70%	flour
600 g	30%	Vienna Brioche (*)
160 g	8%	fresh yeast (**)
920 g	46%	water
100 g	5%	butter

Filling

3150 g	Custard with Rap (50 g. per piece)
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Decoration

126 g	Mont Blanc (2 g. per piece)
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* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed dough.

Dough temperature 24°C.

Scaling weight 1500 gram.

First proof 15 minutes.

Divide and round up.

After a short rest flatten the dough pieces and double up.

Final proof approx. 45 minutes.

Baking temperature 250°C.

Baking time approx. 7 minutes.

Cool after baking, cut open and fill with the custard.

Dust with Mont Blanc.

Yield 63 pieces

Brioche.

Recipe

1400 g	70%	flour
600 g	30%	Vienna Brioche (*)
160 g	8%	fresh yeast (**)
920 g	46%	water
100 g	5%	butter

Finishing

115 g	Ovex Liquide
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* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed dough.

Dough temperature 26°C.

Scaling weight 1650 grams (30 pieces).

Round up.

Intermediate proof 10 minutes.

Divide and mould.

Glaze with Ovex Liquide.

Final proof 60 minutes.

Baking temperature 220°C.

Baking time 12 minutes.

Yield 57 pieces



Lemon Pie.

Recipe

7000 g flour
3000 g **Vienna Brioche** (*)
500 g fresh yeast (**)
4500 g water
500 g butter

Filling

9900 g **Almond Paste** (30 g. per piece)
29700 g **Fruitful Lemon Cream**
(90 g. per piece)

Finishing

3300 g **Paletta Neutral**
1650 g water

* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed cold dough.
Dough temperature 24°C.
Make pieces of 3000 gram and round up.
First proof 30 minutes.
Roll out the dough to thickness of 2 mm.
Roll the dough over the baking tins (diameter 10,5 cm).
Pipe the Almond Paste (approx. 30 gram) on each Pie.
Fill the baking tins with 90 gram Fruitful Lemon Cream.
Final proof approx. 40 minutes.

Baking temperature 220°C.

Baking time 14 minutes.

Cool after baking.

Mix the Paletta Neutral with water.
Heat at least till 80°C and glaze the product.

Yield 330 pieces



Brioche Buns. with peaches

Recipe

1400 g 70% flour
600 g 30% **Vienna Brioche** (*)
120 g 8% fresh yeast (**)
900 g 46% water
100 g 5% butter

Filling 1

400 g 20% orange pieces

Filling 2

1750 g **Fruitful Peach**
(25 g. per piece)

Finishing

250 g **Paletta Neutral**
125 g water

Decoration

350 g chocolate shavings white
(5 g. per piece)

* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed dough.
Mix in the filling.
Dough temperature 26°C.
Scaling weight 1500 grams.
Intermediate proof 10 minutes.
Divide and round up.
Final proof approx. 45 minutes.
Let those dry slightly and create a hole by pushing a ball in the middle.
Pipe approx. 25 gram Fruitful Peach into the hole.

Baking temperature 240°C.
Baking time 8 minutes.

Mix the Paletta Neutral with water.
Heat at least till 80°C.
Glaze after cooling and decorate the edge with white chocolate shavings.

Yield 70 pieces



Sweet Blossom.

Sweet dough

8500 g sweet dough
2975 g (100 g. per piece)
Fruitful Raspberry Jam
(35 g. per piece)

Recipe 1

7000 g 70% flour
3000 g 30% **Vienna Brioche** (*)
600 g 6% fresh yeast (**)
4200 g 42% water
500 g 5% butter

Recipe 2

14875 g **Red Velvet Cake** batter
(175 g. per piece)

Finishing 1

2500 g **Paletta Neutral**
1250 g water

Finishing 2

6800 g Ganache with **Arabesque Blanc 29** (80 g. per piece)

* Vienna Brioche contains salt!
** or instant yeast 1/3 of fresh yeast

Method

Put a layer of sweet dough into a round baking form (diameter 20 cm).
Brush the sweet dough with Fruitful Raspberry Jam.

Mix the ingredients to a well developed dough.

Dough temperature 26°C.

Scaling weight 900 gram.

Intermediate proof 10 minutes.

Divide and round up.

Place 6 dough pieces onto the sweet dough and scoop or pipe the batter onto those dough pieces.

Final proof 75 minutes.

Baking temperature 210°C > 170°C.

Baking time 25 minutes.

Mix the Paletta Neutral with water.
Heat at least till 80°C and glaze the product.

Pipe the Ganache into the space between the buns.

Yield 85 pieces



Viennoise Baguette.

Recipe

1400 g 70% flour
600 g 30% **Vienna Brioche** (*)
100 g 5% fresh yeast (**)
920 g 46% water
100 g 5% butter

* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed dough.

Dough temperature 25°C.

Scaling weight 200 gram.

Intermediate proof 20 minutes.

Mould, brush with egg and cut before the final proof.

Final proof approx. 70 minutes.

Baking temperature 220°C.

Baking time 25 minutes.

Yield 15 pieces



Square Pie.

Recipe

7000 g	70%	flour
3000 g	30%	Vienna Brioche (*)
800 g	8%	fresh yeast (**)
4000 g	40%	water
500 g	5%	butter

Filling

9000 g	Fruitful Apple
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Finishing

1000 g	Paletta Neutral
500 g	water

Decoration

750 g	sugar
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* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix the ingredients to a well developed cold dough.

Dough temperature 24°C.

Divide the dough in 2 parts and mould into cobs.

First proof 15 minutes.

Roll out the first part of dough to a thickness of 4 mm.

Make stamps of square parts of 7,5 x 7,5 cm, but do not cut the dough.

Pipe the Fruitful (approx. 30 gram) on each square.

Roll out the second part of dough to a thickness of 2,5 mm.

Cut it with a special fence cutter.

Put the fence dough on top of the squares with Fruitful.

Cut the squares and put them onto a baking tray.

Final proof approx. 60 minutes.

Baking temperature 240°C.

Baking time 7 minutes.

Cool after baking.

Mix the Paletta Neutral with water.

Heat at least till 80°C and glaze the product and decorate with sugar.

Yield 300 pieces



Alps Bread.

Recipe

7000 g	70%	flour
3000 g	30%	Vienna Brioche (*)
200 g	2%	dry yeast
4600 g	46%	water
500 g	5%	butter

Decoration

4500 g	Backfee
2500 g	sliced almonds

Filling

8000 g	Rap
20000 g	water

* Vienna Brioche contains salt!

Method

Mix the ingredients shortly into a dough.

Dough temperature 24°C.

Scaling weight 1500 grams for a baking sheet 60 x 40 cm.

Form as for bread and let it rest for a short time.

Roll out to 60 x 40 cm and place it onto the baking sheet.

After sufficient proof mix the Backfee with the Sliced Almonds and divide 700 gram onto the dough.

Bake with a lot of steam.

Baking temperature 200°C.

Baking time 20 minutes.

Let it cool and cut in half.

Fill with 2700 gram custard cream.

Cut to the desired size.

Yield 10 baking sheets

Chocolate Bread.

Recipe

7000 g	70%	flour
3000 g	30%	Vienna Brioche (*)
800 g	8%	fresh yeast (**)
4600 g	46%	water
500 g	5%	butter

Filling

3000 g	30%	chocolate drops
300 g	3%	cocoa
400 g	4%	soft brown sugar

Decoration

86 g	rye flour (2 g. per piece)
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* Vienna Brioche contains salt!

** or instant yeast 1/3 of fresh yeast

Method

Mix all ingredients to a well developed dough.

Mix in the filling directly.

Dough temperature 27°C.

Scaling weight 450 gram.

Intermediate proof 20 minutes.

Mould.

Final proof 45 minutes.

Before baking dust with rye flour and cut.

Baking temperature 230°C.

Baking time 25 minutes.

Yield 43 pieces



keep exploring.