

Orange-Prosecco brioches

Description

Rich sourdough pastry with oranges, Prosecco and almonds



Yield

37 pieces of 770 g



Scheduling

Preparation: approx. 100 minutes

Rest period: 18–19 hours

Baking time: approx. 34 minutes/190°C dropping



Nutritional values (100 g or 100 ml)

energy: 1'526 kJ/365 kcal;

fat: 16.6 g, of which saturated 8.5 g;

carbohydrates: 46 g, of which sugars 15 g;

protein: 7 g; salt 0.6 g

Ingredients

Brioche dough with sourdough (25'920 g)

5'570 g wheat flour 400

8'270 g starter dough

3'300 g eggs

1'110 g honey

3'880 g butter

160 g table salt

3'300 g semi-candied orange peel

330 g orange paste

Almond-Prosecco mixture (2'590 g)

2'070 g almond paste 1:1

520 g Prosecco

Additional ingredients (370 g)

370 g wheat flour
(for processing and dusting)

Starter dough (8'270 g)

4'430 g wheat flour 400

870 g basic wheat leaven (active & mature)

1'320 g orange juice, fresh (26°C)

1'650 g Prosecco (26°C)

Orange streusel (2'590 g)

1'080 g original spelt flour 720

720 g raw cane sugar

720 g butter

70 g orange paste

Production

1

Starter dough

Carefully dissolve the active sourdough starter in the tempered liquids (orange juice and Prosecco). Add the flour and knead the dough until a nice gluten structure is formed.

Transfer the starter dough to a tall container, cover, and let rest at room temperature for 15–18 hours, until the volume has tripled.

2

Brioche dough

Temper the eggs and honey together to 30°C. Mix together with the flour and the prepared starter dough. After about 3 minutes of mixing, gradually add the soft butter in portions and incorporate well. After a total mixing time of 10 minutes, add the salt. Knead until the dough is smooth and elastic and releases cleanly from the bowl. Finally, gently fold in the semi-candied orange peel and orange paste.

Check dough temperature (optimum: 27–28°C).

Let the finished dough proof at room temperature for 90 minutes.

3

Orange streusel

Mix all ingredients into a crumbly streusel dough. Press the dough through a coarse sieve. Spread on trays lined with silicone paper and freeze until the streusel is firm.

4

Almond-Prosecco mixture

Mix the almond paste with half of the Prosecco until smooth and lump-free. Add the remaining Prosecco and beat until creamy.

5

Processing

Scale pieces of the fermented brioche dough at 2'100 g each. Shape the portions into rounds, then roll into elongated pieces. Shape 10 pieces into a ring and place into greased molds lined with baking paper (24 cm diameter).

Piece proofing: 90 minutes at 28–30°C

6

Freezing process (optional)

After final proof, stabilize the shaped dough pieces for 30 minutes at 5 °C in the refrigerator. Then wrap well and freeze at –18 °C (can be stored for up to 5 days).

7

Baking preparation

Freshly prepared dough pieces

Pipe 70 g of almond-Prosecco mixture evenly onto each ring. Proof for a further 60–90 minutes at 28–30 °C.

Frozen dough pieces

Remove from the freezer as needed and thaw at room temperature for 60–90 minutes. Pipe the almond-Prosecco mixture as above.

8

Finishing and baking

Sprinkle 70 g of frozen orange streusel evenly over each ring.

Load into a mild oven without steam. Add steam after 3 minutes and bake the brioches until golden brown.

Tip: After baking, break the finished orange-Prosecco brioches apart and sell them as smaller units or individually.