

INDIVIDUAL BRIOCHE



FOOD SERVICE



Easy individual brioche can be made quickly each morning. Light as air texture and buttery flavour. Toppings can vary – use your imagination!

Customer Services Phone 0800 800 617

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INDIVIDUAL BRIOCHE

SERVES 24



INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
18g	active dry yeast	0.00958	\$0.17
16g	Chelsea Caster Sugar	0.00262	\$0.04
240ml	lukewarm milk	0.00140	\$0.34
540g	plain flour, sifted	0.00160	\$0.86
50g	Chelsea Caster Sugar , extra	0.00262	\$0.13
4	eggs	0.20000	\$0.80
360g	butter, softened	0.00840	\$3.02

METHOD

Put yeast, 16g sugar and milk in a bowl and stand 5 minutes until starting to foam. Put yeast mixture, flour, extra sugar and egg into food processor and blend until combined.

With motor running, add butter a little at a time and process until soft and sticky dough forms.

Place in a greased bowl and set aside in a warm place until dough has doubled in size (around 30 minutes).

Preheat oven to 190°C. Grease two 12-hole ½ cup muffin tins.

Divide dough between moulds and smooth top. Allow to rise again for 20 minutes.

Bake 15 minutes or until golden brown.

Remove from moulds and cool on a rack.

Serve with candied citrus peel and syrup:

Dissolve 225g sugar in 375ml water over low heat. Add ½ cup shredded orange, lemon or lime rind. Increase heat and boil 6-8 minutes until glossy and transparent.

RECIPE VARIATIONS

- Toppings – any fruity jam (plum, cherry, raspberry, strawberry, blackberry), marmalade (Seville orange, lime, breakfast marmalade), lemon curd, lime curd, melted dark chocolate, melted white chocolate, honey-glazed and sprinkled with flaked almonds etc.
- Split in half and toast under salamander for great accompaniment to chicken liver pâté, with plum chutney and baby gherkins.

TOTAL COST	\$5.36
COST PER PORTION	\$0.22
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$0.86
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Costs based on average wholesale prices at July 2010

PROFIT

- Basic brioche is very cost effective to make at approx 22¢ + GST each. Add the cost of the topping to get final cost.
- Suggest selling basic brioche for 86¢ (incl GST) to achieve 70% gross profit.

NUTRITION

- Chelsea Caster Sugar feeds the yeast in the dough to produce carbon-dioxide, which makes the brioche rise and light.
- Contains gluten, dairy and eggs.

SERVICE

- Remember it needs two rising times as it is a yeast-based bread.
- Serve on day of baking or freeze for future use.
- Mix up the toppings to give a variety of choice and look.
- Great early or mid-morning treat, and works beautifully with coffee.
- Serve with unsalted butter or cream for extra indulgence.