



BRIOCHE LOLLIPOP

Brioche Lollipop

Bread Flour	147g
Water	103g
Dry Active Yeast	17g
Pastry Flour	739g
Eggs	450g
Sugar	73g
Salt	17g
Unsalted Butter	621g
Bread Improver	17g
Pâtissier Gourmand Dark Filling	As Desired

1. Mix all the ingredients except Unsalted Butter in a mixer for 15 minutes until the dough separated from the mixing ball.
2. Add the Unsalted Butter and mix again until the dough separate for about 5 minutes.
3. Make some ball and put on baking tray.
4. After it proof, put Egg Wash on top and bake at 180°C for 20 minutes.
5. Take 2 balls of Brioche. Fill the inside with Pâtissier Gourmand Dark Filling and put together.

Chocolate Glazed Nuts Coating

Pâtissier Artisan Milk 40% Couverture	700g
Blended Oil	200g
Assorted Nuts	200g

1. Roast the Assorted Nuts.
2. Melt Pâtissier Artisan Milk 40% Couverture with the Oil.
3. Mix with the glaze.

