

Brioche with Reduced Egg and Fat

Featuring NUTRAVA® Citrus Fiber boost

NUTRAVA® Citrus Fiber boost can help to replace eggs and fat content (e.g., butter) up to 50% as compared to our reference brioche without compromising on taste and texture. This may help you reduce costs and position as a fat-reduced product. NUTRAVA® Citrus Fiber boost is upcycled from citrus peels, a byproduct of the juice industry. It supports dietary fiber intake as well as improved sensory experience, moistness, and less sticky dough for better machinability.



PROCESS FOR BRIOCHE

1. Add flour, instant yeast, sugar, salt and eggs (A) in a Kenwood® or KitchenAid® mixer and mix with a kneading hook for 5 minutes at speed 1.
2. Increase the mixing speed to 2 for an additional 5 minutes.
3. Add softened butter (B) (or butter emulsion) and knead for 5 minutes at speed 1 until the butter is fully incorporated.
4. Continue mixing at a higher speed 2 for an additional 5 minutes. At this stage, it is important that the dough is smooth and satin-like.
5. Place the dough in a bowl covered with parafilm and store it overnight.
6. Next day, shape the buns (80 g/ bun).
7. Proofing: 2 hours at 36° C with 85% relative humidity.
8. Glaze the buns with egg.
9. Bake in a pre-heated oven for 7 minutes at 170° C (without air).

PROCESS FOR BUTTER EMULSION

1. Add softened butter (A) to a Kenwood® or KitchenAid® mixer and mix using the whisk at speed 1.
2. Add NUTRAVA® Citrus Fiber boost (B) to the butter and mix at speed 1 until well-dispersed in the oil phase.
3. Add water, butter flavor and optional coloring (C); mix at speed 2 for 5 minutes.

ORDER OF ADDITION	BRIOCHE INGREDIENTS	REFERENCE BRIOCHE %	WITH 50% REDUCED EGG + 57% REDUCED FAT
A	Wheat Flour (with gluten)	42.23	42.23
	NUTRAVA® Citrus Fiber boost		0.30-0.40
	Salt	0.78	0.78
	Sugar	5.40	5.40
	Instaferm® Instant Yeast	0.86	0.86
	DAVA® Foods Liquid Eggs	28.10	14.05
	Water 1:1		Up to 100
B	Unsalted Butter	21.62	
	Butter Emulsion (recipe on right)	27.98	21.62
	Total Ingredients	100.00	100.00
	Evaporation	0.00	0.00
	Yield	100.00	100.00

ORDER OF ADDITION	BUTTER EMULSION INGREDIENTS	%
A	Unsalted Butter	9.48
B	NUTRAVA® Citrus Fiber boost	1.50
C	Water 1:1	9.34
	MANE® Butter Flavor M 0057331	0.80-1.0
	Color	Optional
	Yield	21.62

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