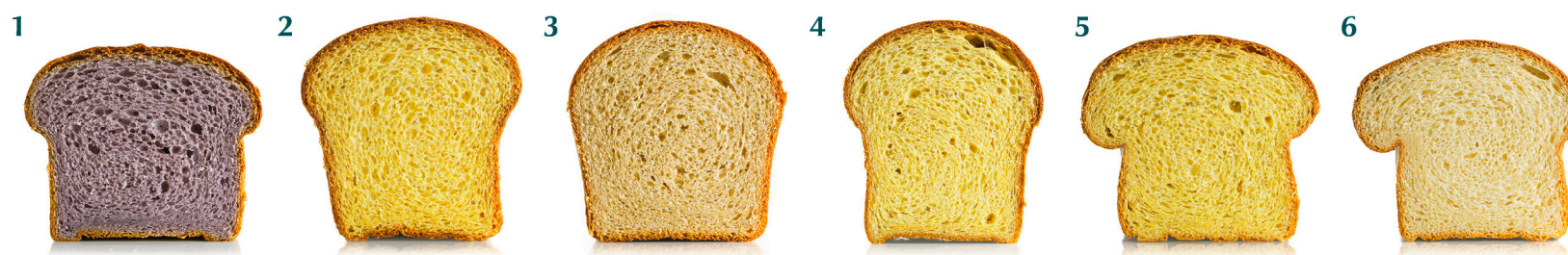


BRIOCHE PUREE VARIATIONS

For some of the recipes below, the fresh eggs are replaced by dried egg-white and egg-yolk powders. For the flavors of particular variations—corn, lychee, and mango—to come through in the finished bread, we had to add quite a lot of the puree. The dried egg powder allowed us to compensate for that and to manage overall hydration levels in these doughs. The purees are added to the dough with group 2, and they are mixed according to the General Directions in the Brioche master recipe on page 217.

	INGREDIENTS	WEIGHT	VOLUME	%
①	Whole milk, cold	100 g	½ cup	23.53
	Instant dry osmotolerant yeast	7.5 g	1¾ tsp	1.76
②	High-gluten bread flour	408 g	3 cups	96
	Eggs, cold	170 g	4 ea	40
	Vital wheat gluten	17 g	2 Tbsp + ½ tsp	4
	Puree see tables below	X	X	X
③	Butter, softened	225 g	1 cup	52.94
④	Sugar	65 g	⅓ cup	15.29
	Fine salt	10 g	2 tsp	2.35
	Yield	1.00 kg		

For salt, flours, substitutions, and other notes, see pages viii–xi.



1. Purple Sweet Potato Brioche

INGREDIENTS	WEIGHT	VOLUME	%
Purple sweet potato puree	150 g	½ cup + 2 Tbsp	35.29

See the method for the potato puree on page 179, and substitute purple sweet potatoes for the potatoes.

2. Roasted Golden Beet Brioche

INGREDIENTS	WEIGHT	VOLUME	%
Golden beet puree	150 g	½ cup + 3 Tbsp	35.29

See the method for the potato puree on page 179, and substitute golden beets for the potatoes.

3. Hazelnut Butter Brioche

INGREDIENTS	WEIGHT	VOLUME	%
Hazelnut butter*	225 g	¾ cup + 2 Tbsp	52.94
Milk**	60 g	¼ cup	14.12

**Substitute the butter in the master recipe with hazelnut butter.*

***This milk is in addition to the milk in the base recipe.*

4. Corn Brioche

INGREDIENTS	WEIGHT	VOLUME	%
Corn puree*	380 g	1½ cups	89.41
Egg-white powder**	25 g	3 Tbsp	5.8
Egg-yolk powder**	17 g	2 Tbsp	4

**Puree fresh or thawed frozen corn in a blender until smooth.*

***Substitute egg-white and egg-yolk powders for eggs in the master recipe.*

5. Mango Brioche

INGREDIENTS	WEIGHT	VOLUME	%
Mango puree	380 g	1½ cups	89.41
Egg-white powder*	25 g	3 Tbsp	5.88
Egg-yolk powder*	17 g	2 Tbsp	4

**Substitute egg-white and egg-yolk powders for eggs in the master recipe.*

6. Lychee Brioche

INGREDIENTS	WEIGHT	VOLUME	%
Lychee puree	380 g	1½ cups	89.4
Egg-white powder*	25 g	3 Tbsp	5.88
Egg-yolk powder*	17 g	2 Tbsp	4

**Substitute egg-white and egg-yolk powders for eggs in the master recipe.*