

Fruit Brioche using Sonneveld Proson Luxe au Beurre**Ingredients:**

	kg
Flour	10.000
Proson Vruchten Citrus	3.300
Sonneveld Proson Luxe au Beurre	1.000
Sugar	1.000
Fresh Yeast	0.500
Butter	0.267
Salt	0.150
Shredded Lemon Rind	0.010
Shredded Orange Rind	0.010
Vanilla	qsg
Rum	qsg
Eggs	2.500
Orange Juice	0.167
Lemon Juice	0.100
Crumble (decoration)	
Lemon and Orange rind	1.000
Almond Powder	1.667
Powdered Sugar	1.667
Lemon Juice	qsg

Method:

- Kneading: Mix all ingredients into a smooth and well developed dough
- Dough temperature: Approx. 26°C
- Scale: Approx. 1800 grams (30 pieces)
- Dough rest: Approx. 30 minutes
- Dividing: Divide and round up, place the dough pieces on with baking paper prepared baking sheets or place them in baking tins
- Final proof: Approx. 150-180 minutes
- Decorating: Just before baking sprinkle with the crumble
- Baking: Approx. 35 minutes at 145°C