

URC®
BakeFruit™

TAURA
NATURAL INGREDIENTS

PART OF  **FRUTAROM**
FOUNDED 1933

FRUIT BRIOCHE

Measure. Mix. Bake.

Try the exciting flavours of
URC® BakeFruit™ in your products.

- ✓ Range extension
- ✓ Creating exciting possibilities
- ✓ One supplier, endless opportunities



QUANTITY	UNIT	INGREDIENT
15	G	Fresh yeast
70	G	Milk (warmed <28°C)
500	G	Strong flour
8	G	Gluten flour
330	G	Egg
350	G	Butter
30	G	Caster sugar
15	G	Salt
250	G	URC® BakeFruit™ pieces

YIELD: 2 - 240mm x 110mm loaves

METHOD

1. Dissolve the yeast with the warm milk. (Make sure that the milk does not reach above 28°C when adding the yeast otherwise it could kill the yeast.)
2. Add the warmed milk and yeast to the flour. Then add the eggs and knead the dough for 8 minutes.
3. Once the dough has fully developed it will be smooth and elastic. Add the sugar and salt, then gradually add the butter. Continue mixing until you have developed a smooth clear dough and it pulls away from the side of the bowl.
4. Place the dough in a lightly oiled bowl and cover with cling film. Allow the dough to prove for 2 hours in a warm place.
5. Knock back the dough and add the URC® BakeFruit™ pieces by gently kneading through the dough.
6. Place the dough back into the bowl and cover with cling film. Place it in the refrigerator for 3 hours.
7. Remove the dough from the bowl. Scale and mould the dough into desired shape.
8. Place into prover to allow the dough to rise for 40 minutes. Alternatively cover again and leave in warm environment for 2-3 hours until dough doubles in size.
9. Remove the dough covering, gently brush the loaf with a little beaten egg, sprinkle with a small amount of sugar.
10. Bake at 180°C for approximately 45 minutes.

HELPFUL HINTS

- Brioche is best eaten on the same day it is baked but if you want to keep it for the next day wrap it in cling film and place it into an airtight container.
- Try different styles of bread shapes such as plaits, small buns or rolls for interesting variations.



Apple & Walnut
Blueberry & Lemon
Lemon & Ginger

For more recipe and product information visit:
www.tauraURC.com/bakefruit

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Concentrated Goodness™