

Boogie

Product Specification

Length: 12cm

Width: 7cm

Height: 3cm

Ingredients 原材料

1. Brioche dough -40gm
2. Compound chocolate white -10gm
3. Cocoa block -3gm

Operating Tools / Moulds 器材/ 模具

1. Rolling pin

Preparation Procedures 准备步骤

		
Prepare brioche dough, 40g each, shape round and thaw. Proof till 20°C and above.	Proofing completed.	Knead dough into long shape.
布里欧面团 40g 搓圆回温发酵至面团温度 20°C 以上。	发酵完成。	将面团搓长。
		
Flatten dough to remove trapped air. Length 10cm, width 5.5cm	Place on baking tray to proof at 30°C, 80% humidity for 50 minutes.	Proofing completed. Proceed to bake at upper 210°C/ bottom 180°C for 12 minutes.
以擀面棍将气体排出擀长。长约 10cm 宽约 5.5cm。	摆放于烤盘进行发酵，温度30°C，80%湿度，50分钟。	发酵完成。进行烘烤上火210°C / 下火 180°C，12分钟。
		
Baking completed. Wait to cool.	Dip white chocolate onto surface.	Wait for chocolate to harden.
烘烤完成。待冷却。	表面沾上白巧克力。	待巧克力干。

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Draw on eyes and mouth as shown using dark chocolate.	Finished product.
如图以黑巧克力画上眼睛和嘴巴。	完成品。