

SUN BUN

Contributed by: Melina Kelson

Brioche topped with cream cheese and poached oranges.

BRIOCHE DOUGH

Total dough weight		10.000 kg
Ingredients*	%	Kilograms
Bread flour	100.00	4.029
Milk	10.00	0.403
Salt	2.01	0.081
Osmotolerant yeast	1.19	0.048
Eggs	59.99	2.417
Honey	4.99	0.201
Sugar	10.00	0.403
Butter, cold	59.99	2.417
Totals	248.18	10.000
Egg wash		As needed

**Chill all ingredients*

ORANGE POACHING SYRUP

Total weight		0.750 kg
Ingredients	%	Kilograms
Orange blossom honey	33.33	0.250
Water	66.67	0.500
Orange, thinly sliced		4 ea
Totals	100.00	0.750

CREAM CHEESE FILLING

Total weight		0.823 kg
Ingredients	%	Kilograms
Cream cheese	60.75	0.500
Sugar	14.58	0.120
Orange blossom honey	10.94	0.090
Eggs	5.59	0.046
Vanilla	0.61	0.005
Bread flour	7.29	0.060
Salt	0.24	0.002
Totals	100.00	0.823

Process Notes

Brioche

1. Chill all ingredients thoroughly.
2. Add all the ingredients to the mixer except for the butter and the sugar.
3. Mix on first speed, gradually adding the remaining sugar once the dough pulls together.
4. Once the ingredients form a medium-firm dough, develop intensively in second speed.
5. Reduce to first speed and add plasticized butter. Return to second speed and develop intensively.
6. Ferment the dough for one hour at 75°F.
7. Press out onto a plastic sheet pan, plastic wrap and chill 12-15 hours.

Orange Poaching Syrup

1. Bring water and honey to a boil.
2. Reduce to a simmer.
3. Add thinly sliced oranges and simmer until pith has translucency.
4. Allow to cool in syrup.

Cream Cheese Filling

1. Cream softened cream cheese with sugar and orange blossom honey.
2. Add egg gradually, add vanilla
3. Add flour and salt until combined.

Assembly

1. Portion brioche into 60g pieces.
2. Proof covered & weighted down for 1.5-2 hrs at 80°F
3. With wet fingers, press an indentation leaving a 1/4" lip.
4. Egg wash and dock indentation.
5. Pipe in 60g of cream cheese filling.
6. Top with poached orange.
7. Bake 375°F for 12-15 minutes.
8. Brush with honey-orange syrup while hot.

Variation: Substitute poached pear for orange.