
Schapfen Mühle
seit 1452
BRIOCHE MIX
French flair for the whole world.

BRIOCHE MIX

Schapfen Brioche is a soft, tender, sweet yeast dough mix used to make the traditional Brioche pastry as well as many other varieties of rich yeast dough products. The special selected ingredients helps to produce the traditional sweet butter yeast doughs with the distinctive flavour and enticing aroma of this succulent pastry dough. It is easy to handle, the mix is very versatile and adapts quickly to many local recipes and traditions with less modifications, even savoury recipes.

One bite and you feel like you're in France

The demand for high-quality indulgent products continues to grow. Whether it means enjoying a delicious Brioche during breakfast, having a hot cross Bun with a coffee , or eating a delicious sweet-filled Roscón de reyes with your friends, the increasing attraction of a sweet soft bread is a worldwide trend.

BENEFITS

- ✓ wool-like crumb
- ✓ excellent shelf life
- ✓ authentic buttery taste
- ✓ versatile mix
- ✓ very short bite
- ✓ golden tender crust
- ✓ appealing volume
- ✓ easy and secure
- ✓ dry, machinable doughs

THE ORIGINAL FRENCH BRIOCHE

Product description: Juicy, soft original French Brioche
Recipe no. 100256.8001 EN

Basic recipe: 10 kg Total flour
100 % Schapfen Brioche Mix

10.000 kg	Schapfen Brioche Mix
2.000 kg	Whole egg
2.000 kg	Butter
0.700 kg	Fresh yeast (or 0.250 kg dry yeast)
2.200 kg	Milk
16.850 kg	Total weight

Mixing:	Spiral mixer: Slow: 4 minutes; Fast: 6 minutes
Dough temperature:	26 – 27 °C
Dough rest:	10 minutes
Scaling weight:	1350 g
Intermediate rest:	15 – 20 minutes
Procedure:	Make round pieces in the divider and put them into the brioche moulds.
Proof:	50 – 60 minutes
Baking:	Bake at 210 °C with light steam for 15 – 16 minutes.

HAMBURGER BUNS ¨AMERICAN STYLE¨

Product description: Typical soft high class Hamburger buns
Recipe no. 100256.1001 EN

Basic recipe: 15 kg Total flour
66.66 % Schapfen Brioche Mix
33.33 % Wheat flour type 550

10.000 kg	Schapfen Brioche Mix
5.000 kg	Wheat flour type 550
1.150 kg	Butter
0.450 kg	Fresh yeast (or 0.150 kg dry yeast)
7.300 kg	Water
23.900 kg	Total weight

Mixing:	Spiral mixer: Slow: 3 minutes; Fast: 4 minutes
Dough temperature:	23 – 24 °C
Dough rest:	10 – 15 minutes (or overnight)
Scaling weight:	2300 g
Procedure:	Form round bulks and rest for 10 – 15 minutes. Round them in the bun divider and place on a parchment paper lined sheet pan. Press the dough pieces flat on the sheet with good pressure. Alternatively you can use a hamburger sheet.
Proof:	40 – 50 minutes
Baking:	Bake at 210 °C with light steam for 16 – 18 minutes.
Topping:	Sesame seeds

ROSCÓN DE REYES

Product description: A Spanish traditional filled sweet yeast dough
Recipe no. 100256.8002 EN

Basic recipe: 10 kg Total flour
100 % Schapfen Brioche Mix

10.000 kg	Schapfen Brioche Mix
2.000 kg	Whole egg
2.000 kg	Butter
2.200 kg	Milk
0.700 kg	Fresh yeast (or 0.240 kg dry yeast)
16.900 kg	Total weight

Mixing:	Spiral mixer: Slow: 4 minutes; Fast: 6 minutes
Dough temperature:	26 – 28 °C
Dough rest:	10 minutes
Scaling weight:	500 g
Procedure:	Make round pieces and roll them into strings of 40 – 50 cm. Form a ring and press the ends together. Moisten the surface with egg wash and use jelly fruits, slivered almonds and other dried fruits. Press them on top of the ring so that they stick to the dough.
Proof:	50 – 60 minutes
Baking:	Bake at 210 °C with light steam for 24 – 26 minutes.
Finishing:	Take the hot ring out of the oven and brush with apricot glaze and sprinkle with coarse sugar. After cooling, the baked good can be slices in the middle horizontal to fill it with vanilla- or buttercream.

BUCHTELN

Product description: An Austrian dessert, crusty top with caramelized bottom
Recipe no. 100246.8003 EN

Basic recipe: 10 kg Total flour
100 % Schapfen Brioche Mix

10.000 kg	Schapfen Brioche Mix
2.000 kg	Whole egg
2.000 kg	Butter
0.700 kg	Fresh yeast (or 0.240 kg dry yeast)
2.200 kg	Milk
16.000 kg	Total weight

Mixing:	Spiral mixer: Slow: 4 minutes; Fast: 6 minutes
Dough temperature:	26 – 28 °C
Dough rest:	10 minutes
Scaling weight:	1800 – 2100 g
Procedure:	Round the pieces and roll them flat with the dough roller to a thickness of 4 – 5 mm. Put fruits of your choice on top (30 – 50 g) and close the dough like a pocket. With the end on top, put them in a pan greased with lots of butter and sprinkled with sugar. Place them in the pan with 3 – 4 cm distance, so that they will touch each other after proofing.
Proof:	50 – 60 minutes
Baking:	Bake at 210 °C with light steam for 24 – 26 minutes.
Finishing:	Take the hot pan and turn it around, sift icing sugar on the hot surface so that the sugar melts into the moist caramelized crust.
Expert tip:	Serve hot with homemade vanilla sauce.

GERMAN STOLLEN

Product description: Traditional German Butterstollen
Recipe no. 100256.8004 EN

Basic recipe: 10 kg Total flour
100 % Schapfen Brioche Mix

Dry fruit soaker

6.000 kg	Raisins
1.000 kg	Orange- / Lemon peel, fine ground
1.000 kg	Thin sliced, roasted Almonds
0.500 kg	Rum (or orange juice)
8.500 kg	Dry fruit soaker* Mix in a bucket and let them sit over night with lid on top.

Main dough

10.000 kg	Schapfen Brioche Mix
2.000 kg	Whole egg, cold
2.500 kg	Butter, cold
2.000 kg	Milk, cold
0.700 kg	Fresh yeast (or 0.280 kg dry yeast)
25.700 kg	Total weight

Mixing:	Spiral mixer: Slow: 4 minutes; Fast: 6 minutes; *Add the dry fruit soaker at the last minute.
Dough temperature:	26 – 28 °C
Dough rest:	10 minutes
Scaling weight:	800 g for a 750 g Stollen
Procedure:	Make round pieces and length them to the size of your Stollen mould, press the loaf into the mould and put a lid on top for proofing.
Proof:	40 – 50 minutes
Baking:	Bake at 220 °C with light steam for 50 minutes. Take out the Stollen from the pan and bake on baking sheets another 5 minutes.
Expert tip:	Brush the warm stollen generously with liquid butter and dunk in granulated sugar, sift with icing sugar before serving.

Our cereals.

The SchapfenMühle value chain: seamless quality right from the get-go

The value chain is unique as a symbol of quality and trust and serves as the SchapfenMühle trademark.
It defines our rigorous process from seed selection through harvesting and to the end product.
This process guarantees complete traceability right back to the point of cultivation.

Die SchapfenMühle

Tradition meets innovation at SchapfenMühle, a modern mill with a long tradition. As Ulm's oldest manufacturer still in business today, it was firstmentioned in a document from 1452. Closeness to customers, reliability and awareness of quality are values that our family business has been promoting since its early days. SchapfenMühle as a grain specialist is your partner and stands for trust from the get-go.

Our grain

Seeds are accepted only from suppliers who work in a sustainable and value-conscious manner. A large proportion of our grain comes from local farmers. Our cultivation contracts guarantee a high degree of safety and quality. SchapfenMühle is also committed to preserving original grain varieties such as spelt and emmer.

Our mill

The heart of our production is the mill. In the flour mill, cereal products are milled in a standardised way or according to individual customer requirements. In the hulling mill, 'husked' grain is separated from its coating, the husks. The grain is then further processed and refined using various techniques.

Product variety

Our natural and refined cereal products include mill mixes, baker's quality flours, flakes and puffed grains. Our diverse range is the result of years of experience in grain processing and constant exchange of experience with our customers.

Customer satisfaction

The needs of your customers and our own for high-quality, authentic and enjoyable food made from grain are what wefocus on first. We guarantee the best quality through the traceability of the grain back to the point of cultivation. High-quality and innovative mill products ensure your sales success.

"I guarantee the highest mill quality."

Rolph Seibold

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