

Benny & Frankie G's

Briochini

Sicilian Ice Cream Sandwiches



Time to make:	24 Hr
Sponge	12 Hr
Final Dough	10 Min
Rise Time	3 Hr
Bake Time	15 Min
Makes 24	
Sponge	
Frankie's Starter	1 Cup
All-Purpose Unbleached Flour	1 Cup
Active Dry Yeast	.25 ounce
Filtered warm water	1 cup
Final Dough	
Sugar	1/2 Cup
Melted butter	1 Cup
Kosher Salt	1 tsp
Beaten Eggs	5

Day 1 – (the night before) Make Sponge

Activate yeast in 1-cup warm-filtered water (110 degrees), let stand for 5 min or until bubbly. In a separate bowl, add sourdough starter, blend thoroughly with dough whisk. Add 1 cup of flour, mix till incorporated and cover. Let stand, covered, overnight (12 hours)

Day 2 – (the morning of) Make Final Dough

The next morning, prepare a standing mixer with paddle. Add the sponge to mixing bowl add the sugar, melted butter, Kosher salt, and 5 eggs, mix to incorporate.

Add 4 cups of the flour and mix to incorporate and form dough. Change paddle attachment to Dough Hook and mix in enough of the remaining flour to make soft dough. Mix until dough is smooth. Dough should be slightly sticky and silky. It will appear to come away from the sides of the bowl but should not be handled at this time.

Transfer dough to a greased bowl, cover bowl with plastic wrap and let the dough rise until dough doubles, about 2-2.5 hours.

Punch down dough; divide into 24 equal parts, shape pieces of dough into round balls. Place in greased *brioscini* pans or greased muffin tins. Cover pans, let rise until dough doubles, 1.5 hours or so.

Day 2 – Continued Baking and Assembly

Preheat your oven to 375. Before baking, mix 1 egg and 1 tablespoon of water, brush *brioscini* generously with egg mixture, bake for 15 minutes or until golden brown. Remove from oven and remove from forms to cool on racks.

When cooled, slice open roll, (*remove some bread innards if you feel the need*) and fill with your favorite Gelato!