



BRIOCHE LOAF (DOLCE FORNO MAESTRO)

BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
EGGS
WATER
SUGAR
HONEY
FRESH YEAST
UNSALTED BUTTER 82% FAT
SALT

g 1000
g 240
g 160
g 40
g 10
g 50
g 230
g 12

PREPARATION

Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water until the gluten mesh forms.

Insert the salt and knead until completely absorbed.

Insert the soft butter in 2 moments.

Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour.

Make a braid and place the dough in an aluminium or steel mold previously greased.

FINAL COMPOSITION

Put to rise in a cell 28-30°C for about 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a static oven, cooking times may vary depending on the weight (25- 26 minutes for a 550gr brioche).

After cooking, brush with sugar syrup to polish.

RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

PASTRY CHEF