



CHOCOLATE BRIOCHE LOAF

CHOCOLATE BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
EGGS
WATER
CASTER SUGAR
HONEY
FRESH YEAST
UNSALTED BUTTER 82% FAT
SALT
PEPITA FONDENTE 1100

g 1000
g 250
g 160
g 40
g 10
g 50
g 230
g 12
g 350

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.

Finish with the PEPITA 1100 cold from the fridge.

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

