



CROWNED BICOLOR BRIOCHE

RECIPE FOR 16 BRIOCHES

CLASSIC DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
YEAST
CASTER SUGAR
SALT
EGGS
UNSALTED BUTTER 82% FAT - SOFT
GRATED LEMON ZEST - AND ORANGE

PREPARATION

g 1000 Mix the water and the fresh yeast directly in the mixer bowl.
g 50 Add DOLCE FORNO MAESTRO, eggs, salt and sugar.
g 45 Knead for 12-15 minutes until the dough is soft and smooth.
g 30 Incorporate the soft butter and the zests and knead until complete incorporation.
g 15 The temperature of the dough at the end of the kneading must be between 22/24°C.
g 400 Place the brioche dough into a recipient covered with plastic wrap and let proofing at room
g 500 temperature for about 1 hour. The volume has to double.
g 20 Place the dough in the fridge for 1 hour (or for a night, if necessary).
Cut out the dough in 25gr pieces and roll them out.

COCOA DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
CACAO IN POLVERE
YEAST
WATER
CASTER SUGAR
SALT

PREPARATION

g 940 Mix the water and the fresh yeast directly in the mixer bowl.
g 60 Add DOLCE FORNO MAESTRO, cocoa, eggs, salt and sugar.
g 55 Knead for 12-15 minutes until the dough is soft and smooth.
g 50 Incorporate the soft butter and the zests and knead until complete incorporation.
g 30 The temperature of the dough at the end of the kneading must be between 22/24°C.
g 15 Place the brioche dough into a recipient covered with plastic wrap and let proofing at room

EGGS	g 400	temperature for about 1 hour. The volume has to double.
UNSALTED BUTTER 82% FAT	g 500	Place the dough in the fridge for 1 hour (or for a night, if necessary).
GRATED LEMON ZEST - AND ORANGE	g 20	Cut out the dough in 25gr pieces and roll them out.

RED FRUITS CRUNCHY CREAM

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	g 1600
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GLOSSY COVERING

INGREDIENTS

BLITZ	To Taste
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FINAL COMPOSITION

Place the rounded pieces of dough in the buttered mold (donut shape): use 5 pieces of classic dough and 5 pieces of cocoa dough alternating them.

Allow to proof at temperature between 28-29°C with relative humidity of 80% for 2 hours.

After proofing, egg wash the surface and bake at 160°C for about 18-20 minutes.

Immediately after, unmold the brioche and glaze it with the glossy covering.

Fill every ball with 10gr of red fruits crunchy cream.

Place in the middle of the brioche a Chocolate Signature Rose by Dobra.

AMBASSADOR'S TIPS

Make some drops over rose's petals using BLITZ to create a "dew" effect.