



## HAZELNUT BRIOCHE BREAD

### DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO  
EGGS  
FULL-FAT MILK (3,5% FAT)  
CASTER SUGAR  
HONEY  
FRESH YEAST  
UNSALTED BUTTER 82% FAT  
SALT  
JOYPASTE NOCCIOLA PREMIUM  
WATER  
GRANELLA DI NOCCIOLA

g 1000  
g 240  
g 200  
g 40  
g 10  
g 50  
g 180  
g 18  
g 160  
g 100  
g 80

#### PREPARATION

- Heat slightly the water for the ganache, add the JOYPASTE NOCCIOLA PREMIUM and emulsify.

- Work in a stand mixer with DOLCE FORNO, milk, eggs, honey, sugar and yeast, allow to stir for about 7 minutes.

- Add soft butter in two steps.

- Once incorporated, add the ganache to the hazelnut and the grain.

- Place the dough in a bowl and let rise at 28 °C for about 2 hours.

- After rising, break and form 40 g spheres.

- Place the spheres inside a rectangular mould.

- Leave to rise in a cell at 28 °C for about one hour/one and a half.

- After rising, bake at 165/170 °C for 20 minutes, with the valve open for the last 5 minutes, in a ventilated oven.

### FILLING

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#### INGREDIENTS

NOCCIOLATA EXTREME

To Taste

## COATING

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### INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	g 1000
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 400

### FINAL COMPOSITION

- Fill the brioche bread with NOCCIOLATA EXTREME.
- Heat the chocolate SINFONIA FONDENTE 56% to 35 °C and combine the CHOCOCREAM CRUNCHY COCOA & HAZELNUTS, mix and use for cover to 30 °C.
- Decorate as desired.

### RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER