



## BRAID BRIOCHE LOAF (DOLCE FORNO MAESTRO)

TWO-TONE BRIOCHE LOAF, PERFECT FOR BREAKFAST

DIFFICULTY LEVEL



### BRIOCHE DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO

EGGS - AT ROOM TEMPERATURE

WATER

SUGAR

HONEY

FRESH YEAST

UNSALTED BUTTER 82% FAT - SOFT

SALT

g 1000

g 240

g 160

g 40

g 10

g 50

g 230

g 12

#### PREPARATION

Knead together DOLCE FORNO MAESTRO, sugar, yeast, eggs and water until obtain a strong dough.

Insert the salt and knead until completely absorbed.

Add the soft butter in 2 times.

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

## CHOCOLATE BRIOCHE DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO  
EGGS - AT ROOM TEMPERATURE  
WATER  
CASTER SUGAR  
HONEY  
FRESH YEAST  
UNSALTED BUTTER 82% FAT - SOFT  
SALT  
MORELLINA  
WATER - FOR THE MORELLINA

g 1000  
g 240  
g 140  
g 50  
g 10  
g 50  
g 180  
g 12  
g 120  
g 80

### PREPARATION

Emulsify water and MORELLINA to obtain a chocolate ganache.  
Knead together DOLCE FORNO MAESTRO, sugar, yeast, eggs and water until obtain a strong dough.  
Insert the salt and knead until completely absorbed.  
Add the soft butter.  
Add the MORELLINA ganache.  
Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour.

### FINAL COMPOSITION

Use 2 loaves of each colour, create a braid and place it into greased steel frames.

Put to prove in the proofing room at 28-30°C for 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a deck 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 MIRKO SCARANI**

PASTRY CHEF

