



## BRIOCHE LOAF (DOLCE FORNO MAESTRO)

### BRIOCHE DOUGH

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#### 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