

BRIOCHE LOAF (DOLCE FORNO MAESTRO)

BRIOCHE DOUGH

| INGREDIENTS | | PREPARATION |
|-------------------------|--------|---|
| DOLCE FORNO MAESTRO | g 1000 | Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water until the gluten mesh |
| EGGS | g 240 | forms. |
| WATER | g 160 | |
| SUGAR | g 40 | 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. |
| HONEY | g 10 | |
| FRESH YEAST | g 50 | |
| UNSALTED BUTTER 82% FAT | g 230 | |
| SALT | g 12 | |
| | | 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

