



BRIOCHE-SACHER

CHOCOLATE BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO
WATER
FULL-FAT MILK (3,5% FAT)
EGGS
UNSALTED BUTTER 82% FAT
FRESH YEAST
SALT
MORELLINA
WATER - (2)

PREPARATION

g 1000
g 150
g 200
g 150
g 150
g 50
g 15
g 130
g 100

-Mix MORELLINA with 100 grams of water (2) thus creating a ganache which will be added as the last ingredient almost at the end of the dough.

-Knead Dolce Forno, the remaining water, milk, eggs, yeast and salt for 10-15 minutes

-add the soft butter in several stages, until you obtain a smooth and velvety paste with a soft consistency.

-Finish the dough by first adding the ganache.

-Let the dough rest at room temperature for 40 minutes, covering it with a cloth or plastic sheet.

-Subsequently divide them into 10 gram pieces, roll them up, place them on trays and place in a leavening cell at 28-30°C with relative humidity of 60-80% for 80-90 minutes (otherwise in a warm environment covering the products with foil plastic).

BROWNIE INSERT

INGREDIENTS

IRCA BROWNIES CHOC	g 1500
WATER	g 380
UNSALTED BUTTER 82% FAT	g 450

PREPARATION

In a stand mixer with paddle attachment, mix IRCA BROWNIES CHOC and water for 2-3 minutes at low speed.

Finally mix for another minute, adding the melted butter at low speed (without whipping the mixture).

Pour the mixture into a 60x40 pan lined with baking paper

Cook at 170-180 °C for approximately 14-15 minutes.

Once cooked, cool quickly in a blast chiller until completely frozen.

Cut out 5-6cm brownie discs. Store in the freezer until used.

APRICOT FILLING

INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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DARK CHOCOLATE GLAZE

INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
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PREPARATION

Dissolve at 32-35°C to proceed with use.

FINAL COMPOSITION

Place the brownie discs on a micro-perforated tartlet mat.

Distribute 5 brioche balls in a circular manner (10g each)

Leave to rise at 28-30°C with 80% humidity

Cook at 170-180°C for 8 minutes.

As soon as they come out of the oven, add a generous dollop of apricot jam in the centre.

Allow to cool and glaze the base of the brioche with chocosmart chocolate.

Decorate with the IRCA seal and a semi-candied apricot fillet.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF