



CROWNED BICOLOR BRIOCHE

RECIPE FOR 16 BRIOCHES

CLASSIC DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
YEAST
CASTER SUGAR
SALT
EGGS
UNSALTED BUTTER 82% FAT - SOFT
GRATED LEMON ZEST - AND ORANGE

g 1000
g 50
g 45
g 30
g 15
g 400
g 500
g 20

PREPARATION

Mix the water and the fresh yeast directly in the mixer bowl.
Add DOLCE FORNO MAESTRO, eggs, salt and sugar.
Knead for 12-15 minutes until the dough is soft and smooth.
Incorporate the soft butter and the zests and knead until complete incorporation.
The temperature of the dough at the end of the kneading must be between 22/24°C.
Place the brioche dough into a recipient covered with plastic wrap and let proofing at room temperature for about 1 hour. The volume has to double.
Place the dough in the fridge for 1 hour (or for a night, if necessary).
Cut out the dough in 25gr pieces and roll them out.

COCOA DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
CACAO IN POLVERE
YEAST
WATER
CASTER SUGAR
SALT

g 940
g 60
g 55
g 50
g 30
g 15

PREPARATION

Mix the water and the fresh yeast directly in the mixer bowl.
Add DOLCE FORNO MAESTRO, cocoa, eggs, salt and sugar.
Knead for 12-15 minutes until the dough is soft and smooth.
Incorporate the soft butter and the zests and knead until complete incorporation.
The temperature of the dough at the end of the kneading must be between 22/24°C.
Place the brioche dough into a recipient covered with plastic wrap and let proofing at room

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RED FRUITS CRUNCHY CREAM

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI g 1600

GLOSSY COVERING

INGREDIENTS

BLITZ To Taste

FINAL COMPOSITION

Place the rounded pieces of dough in the buttered mold (donut shape): use 5 pieces of classic dough and 5 pieces of cocoa dough alternating them.

Allow to proof at temperature between 28-29°C with relative humidity of 80% for 2 hours.

After proofing, egg wash the surface and bake at 160°C for about 18-20 minutes.

Immediately after, unmold the brioche and glaze it with the glossy covering.

Fill every ball with 10gr of red fruits crunchy cream.

Place in the middle of the brioche a Chocolate Signature Rose by Dobra.

AMBASSADOR'S TIPS

Make some drops over rose's petals using BLITZ to create a "dew" effect.