



HAZELNUT BRIOCHE BREAD

DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
EGGS
FULL-FAT MILK (3,5% FAT)
CASTER SUGAR
HONEY
FRESH YEAST
UNSALTED BUTTER 82% FAT
SALT
JOYPASTE NOCCIOLA PREMIUM
WATER
GRANELLA DI NOCCIOLA

g 1000
g 240
g 200
g 40
g 10
g 50
g 180
g 18
g 160
g 100
g 80

PREPARATION

- Heat slightly the water for the ganache, add the JOYPASTE NOCCIOLA PREMIUM and emulsify.
- Work in a stand mixer with DOLCE FORNO, milk, eggs, honey, sugar and yeast, allow to stir for about 7 minutes.
- Add soft butter in two steps.
- Once incorporated, add the ganache to the hazelnut and the grain.
- Place the dough in a bowl and let rise at 28 °C for about 2 hours.
- After rising, break and form 40 g spheres.
- Place the spheres inside a rectangular mould.
- Leave to rise in a cell at 28 °C for about one hour/one and a half.
- After rising, bake at 165/170 °C for 20 minutes, with the valve open for the last 5 minutes, in a ventilated oven.

FILLING

INGREDIENTS

NOCCIOLATA EXTREME

To Taste

COATING

INGREDIENTS

| | |
|-------------------------------------|--------|
| CHOCOCREAM CRUNCHY CACAO & NOCCIOLE | g 1000 |
| SINFONIA CIOCCOLATO FONDENTE 56% | g 400 |

FINAL COMPOSITION

- Fill the brioche bread with NOCCIOLATA EXTREME.
- Heat the chocolate SINFONIA FONDENTE 56% to 35 °C and combine the CHOCOCREAM CRUNCHY COCOA & HAZELNUTS, mix and use for cover to 30 °C.
- Decorate as desired.



RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER