



## TWO-TONE BRIOCHE

**USE A TWIN DIVING ARM MIXER. MIX ALL THE INGREDIENTS (EXCEPT THE BUTTER) FOR ABOUT 20 MINUTES. NEXT ADD THE BUTTER AND KEEP MIXING UNTIL THE DOUGH IS VELVETY SMOOTH WITH A SOFT CONSISTENCY.**

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### INGREDIENTS

FLOUR W 330	g 560
RENO CONCERTO FONDENTE 72%	g 75
SUGAR	g 40
WATER	g 310
UNSALTED BUTTER 82% FAT	g 50
CACAO IN POLVERE	g 15
YEAST	g 10
SALT	g 8

### PREPARATION

- Cocoa dough recipe:

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**INGREDIENTS**

DOLCE FORNO	g 3.000
WATER	g 400
MILK	g 300
EGGS	g 450
SALT	g 30
UNSALTED BUTTER 82% FAT	g 300
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
YEAST	g 120

**PREPARATION**

- Cocoa dough recipe:

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**STEP 3**

**INGREDIENTS**

LAMINATED BUTTER	g 1.000
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**STEP 4**

**INGREDIENTS**

BARRETTE FONDENTE	To Taste
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**STEP 5**

**INGREDIENTS**

CHOCOLATE CHOCOLAT	To Taste
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