



# TWO-TONE BRIOCHE

👤 Intermediate level

**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.**

## INGREDIENTS

Flour W 330  
 RENO CONCERTO FONDENTE 72%  
 sugar  
 water  
 unsalted butter 82% fat  
[CACAO IN POLVERE](#)  
 yeast  
 salt

## PREPARATION

560g - Cocoa dough recipe:  
 75g  
 40g  
 310g  
 50g  
 15g  
 10g  
 8g

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

DOLCE FORNO

water  
milk  
eggs  
salt  
unsalted butter 82% fat

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

yeast

PREPARATION

3.000g - Cocoa dough recipe:  
400g  
300g  
450g  
30g  
300g  
15g  
120g