



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.

Flour W 330	560g	- Cocoa dough recipe:
RENO CONCERTO FONDENTE 72%	75g	
sugar	40g	
water	310g	
unsalted butter 82% fat	50g	
<u>CACAO IN POLVERE</u>	15g	
yeast	10g	
salt	8g	

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DOLCE FORNO

water

milk

eggs

salt

unsalted butter 82% fat

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

yeast

3.000g

400g

300g

450g

30g

300g

15g

120g

- Cocoa dough recipe:



Extraordinary
made simple.