

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.

- Cocoa dough recipe:

Flour W 330	560g
RENO CONCERTO FONDENTE 72%	75g
sugar	40g
water	310g
unsalted butter 82% fat	50g
CACAO IN POLVERE	15g
yeast	10g
salt	8g

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- Cocoa dough recipe:

DOLCE FORNO	3.000g
water	400g
milk	300g
eggs	450g
salt	30g
unsalted butter 82% fat	300g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g
yeast	120g

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