

## **BRIOCHE LOAF (DOLCE FORNO MAESTRO)**

## **BRIOCHE DOUGH**

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DOLCE FORNO MAESTRO

eggs

water

sugar

honey

fresh yeast

unsalted butter 82% fat

salt

## **PREPARATION**

1000g Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water

240g until the gluten mesh forms.

160g

40a Insert the salt and knead until completely absorbed.

10g

Insert the soft butter in 2 moments.

Make some 180 gr loaves and place them at room temperature, well covered,

for about 1 hour.

12g

Make a braid and place the dough in an aluminium or steel mold previously greased.

## **Final composition**

Put to rise in a cell 28-30°C for about 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a static oven, cooking times may vary depending on the weight (25-26 minutes for a 550gr brioche).

After cooking, brush with sugar syrup to polish.