



BRIOCHE LOAF (DOLCE FORNO MAESTRO)

chef Basic level

BRIOCHE DOUGH

INGREDIENTS

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
40g Insert the salt and knead until completely absorbed.
10g
50g Insert the soft butter in 2 moments.
230g Make some 180 gr loaves and place them at room temperature, well covered,
12g for about 1 hour.

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.