



BRIOCHE-SACHER

👤 Advanced level



RECIPE CREATED BY:
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Cioccolatiere

CHOCOLATE BRIOCHE DOUGH

DOLCE FORNO

water
full-fat milk (3,5% fat)
eggs
unsalted butter 82% fat
fresh yeast
salt

MORELLINA

water

1000g
150g
200g
150g
150g
50g
15g
130g
100g

-Mix MORELLINA with 100 grams of water (2) thus creating a ganache which will be added as the last ingredient almost at the end of the dough.
-Knead Dolce Forno, the remaining water, milk, eggs, yeast and salt for 10-15 minutes
-add the soft butter in several stages, until you obtain a smooth and velvety paste with a soft consistency.
-Finish the dough by first adding the ganache.
-Let the dough rest at room temperature for 40 minutes, covering it with a cloth or plastic sheet.
-Subsequently divide them into 10 gram pieces, roll them up, place them on trays and place in a leavening cell at 28-30°C with relative humidity of 60-80% for 80-90 minutes (otherwise in a warm environment covering the products with foil plastic).

BROWNIE INSERT

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

1500g

380g

450g

In a stand mixer with paddle attachment, mix IRCA BROWNIES CHOC and water for 2-3 minutes at low speed.

Finally mix for another minute, adding the melted butter at low speed (without whipping the mixture). Pour the mixture into a 60x40 pan lined with baking paper

Cook at 170-180 °C for approximately 14-15 minutes.

Once cooked, cool quickly in a blast chiller until completely frozen.

Cut out 5-6cm brownie discs. Store in the freezer until used.

DARK CHOCOLATE GLAZE

CHOCOSMART CIOCCOLATO

qb

Dissolve at 32-35°C to proceed with use.

FINAL COMPOSITION

Place the brownie discs on a micro-perforated tartlet mat.

Distribute 5 brioche balls in a circular manner (10g each)

Leave to rise at 28-30°C with 80% humidity

Cook at 170-180°C for 8 minutes.

As soon as they come out of the oven, add a generous dollop of apricot jam in the centre.

Allow to cool and glaze the base of the brioche with chocosmart chocolate.

Decorate with the IRCA seal and a semi-candied apricot fillet.



Extraordinary
made simple.