

BRIOCHE-SACHER

Advanced level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE BRIOCHE DOUGH

DOLCE FORNO	1000g
water	150g
full-fat milk (3,5% fat)	200g
eggs	150g
unsalted butter 82% fat	150g
fresh yeast	50g
salt	15g
MORELLINA	130g
water	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	1500g
water	380g
unsalted butter 82% fat	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.

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

Place the brownie discs on a micro-perforated tartlet mat.
Distribute 5 brioches 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 brioches with chocosmart chocolate.
Decorate with the IRCA seal and a semi-candied apricot fillet.