



# BRIOCHE-SACHER

chef Advanced level

## CHOCOLATE BRIOCHE DOUGH

### INGREDIENTS

#### DOLCE FORNO

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

### PREPARATION

1000g -Mix MORELLINA with 100 grams of water (2) thus creating a ganache which  
150g will be added as the last ingredient almost at the end of the dough.  
200g -Knead Dolce Forno, the remaining water, milk, eggs, yeast and salt for 10-15  
150g minutes  
150g -add the soft butter in several stages, until you obtain a smooth and velvety  
50g paste with a soft consistency.  
15g -Finish the dough by first adding the ganache.  
130g -Let the dough rest at room temperature for 40 minutes, covering it with a  
100g 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

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### INGREDIENTS

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

### PREPARATION

1500g In a stand mixer with paddle attachment, mix IRCA BROWNIES CHOC and 380g water for 2-3 minutes at low speed.  
450g 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

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### INGREDIENTS

CHOCOSMART CIOCCOLATO

### PREPARATION

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

## Final composition

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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.