



# FRUIT BRIOCHES

chef Intermediate level

## INGREDIENTS

### DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

## PREPARATION

700g Knead until a smooth dry dough is obtained and the temperature of the  
320g dough must be between 26 and 28°C. Leave to rise at 28-30°C until the  
100g volume has more than tripled (about 2 hours).  
40g

## INGREDIENTS

### DOLCE FORNO

eggs

unsalted butter 82% fat

sugar

salt

## PREPARATION

600g Add all the final dough ingredients to the first dough and work well until a  
300g smooth, uniform dough is obtained. Leave to rest for 20-30 minutes at 28-  
200g 30°C then divide into 40 grammes pieces.  
60g Roll into balls and flatten slightly with the palm of your hand.  
10g Leave in a rising room at 28-30°C with relative humidity of 60-80% for 80-90  
minutes.  
Spraying with water, sprinkle with caster sugar and dust with sugar powder.  
Bake in a ventilated oven for 12-15 minutes at 160-170°C.

## FILLING

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### INGREDIENTS

Frutta in crema Cesarin

### PREPARATION

Filling with Frutta in crema Blueberry or Apricot or Mandarin.