

FRUIT BRIOCHES

INGREDIENTS

DOLCE FORNO

water - (28-30°C) unsalted butter 82% fat - (morbido) fresh yeast

PREPARATION

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

INGREDIENTS

DOLCE FORNO

eggs unsalted butter 82% fat sugar salt

PREPARATION

Add all the final dough ingredients to the first dough and work well until a smooth, uniform dough is obtained. Leave to rest for 20-30 minutes at 28-200g 30°C then divide into 40 gramme pieces.

 $_{\rm 60g}$ $\,$ Roll into balls and flatten slightly with the palm of your hand.

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

INGREDIENTS

Frutta in crema Cesarin

PREPARATION

Filling with Frutta in crema Blueberry or Apricot or Mandarin.