

FRUIT BRIOCHES

Intermediate level

DOLCE FORNO	700g	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).
water - (28-30°C)	320g	
unsalted butter 82% fat - (morbido)	100g	
fresh yeast	40g	

DOLCE FORNO	600g	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 28-30°C then divide into 40 gramme pieces. 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.
eggs	300g	
unsalted butter 82% fat	200g	
sugar	60g	
salt	10g	

FILLING

Frutta in crema Cesarin	qb	Filling with Frutta in crema Blueberry or Apricot or Mandarin.

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