



FRUIT BRIOCHES

👨🍳 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 gramme 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

INGREDIENTS

Frutta in crema Cesarin

PREPARATION

Filling with Frutta in crema Blueberry or Apricot or Mandarin.