



# FRUIT BRIOCHES

🏠 Intermediate level

## DOLCE FORNO

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

700g  
320g  
100g  
40g

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).

## DOLCE FORNO

eggs  
unsalted butter 82% fat  
sugar  
salt

600g  
300g  
200g  
60g  
10g

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.

## FILLING

Frutta in crema Cesarin

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