



BRAID BRIOCHE LOAF (DOLCE FORNO MAESTRO)

👤 Advanced level

Two-tone brioche loaf, perfect for breakfast

BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

eggs
water
sugar
honey
fresh yeast
unsalted butter 82% fat
salt

PREPARATION

1000g Knead together DOLCE FORNO MAESTRO ,sugar, yeast, eggs and water until
240g obtain a strong dough.
160g
40g Insert the salt and knead until completely absorbed.
10g
50g Add the soft butter in 2 times.
230g Make some 180 gr loaves and place them at room temperature, well covered,
12g for about 1 hour.

CHOCOLATE BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

eggs
water
caster sugar
honey
fresh yeast
unsalted butter 82% fat
salt
MORELLINA
water

PREPARATION

1000g Emulsify water and MORELLINA to obtain a chocolate ganache.
240g Knead together DOLCE FORNO MAESTRO, sugar, yeast, eggs and water
140g until obtain a strong dough.
50g
10g Insert the salt and knead until completely absorbed.
50g Add the soft butter.
180g Add the MORELLINA ganache.
12g Make some 180 gr loaves and place them at room temperature, well covered,
120g for about 1 hour.
80g

Final composition

Use 2 loaves of each colour, create a braid and place it into greased steel frames.
Put to prove in the proofing room at 28-30°C for 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a deck oven, cooking times may vary depending on the weight (25- 26 minutes for a 550gr brioche).

After cooking, brush with sugar syrup to polish.