

# **BRAID BRIOCHE LOAF (DOLCE FORNO MAESTRO)**

Two-tone brioche loaf, perfect for breakfast

#### **BRIOCHE DOUGH**

**PREPARATION INGREDIENTS** 

DOLCE FORNO MAESTRO 1000g Knead togheter DOLCE FORNO MAESTRO ,sugar, yeast, eggs and water until 240g obtain a strong dough. eggs

water 160g

40g Insert the salt and knead until completely absorbed. sugar

honey 10g Add the soft butter in 2 times.

fresh yeast Make some 180 gr loaves and place them at room temperature, well covered,

230g unsalted butter 82% fat for about 1 hour. salt

12g

### **CHOCOLATE BRIOCHE DOUGH**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO	1000g
eggs	240g
water	140g
caster sugar	50g
honey	10g

fresh yeast unsalted butter 82% fat salt MORELLINA water

50g	
180g	PREPARATION
12g	Emulsify water and MORELLINA to obtain a chocolate ganache.
120a	Knead togheter DOLCE FORNO MAESTRO ,Isugar, yeast, eggs and water
80a	until obtain a strong dough.
oog	

Insert the salt and knead until completely absorbed.

Add the soft butter.

Add the MORELLINA ganache.

Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour.

## **Final composition**

Usign 2 loaves of each colur, create a braid and place it into greased steel frames. Put to prove in the prooving 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.