



BRAID BRIOCHE LOAF (DOLCE FORNO MAESTRO)

chef 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 Insert the salt and knead until completely absorbed.
10g 40g Add the soft butter in 2 times.
50g 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
180g Add the soft butter.
12g Add the MORELLINA ganache.
120g Make some 180 gr loaves and place them at room temperature, well covered,
80g for about 1 hour.

Final composition

Using 2 loaves of each color, create a braid and place it into greased steel frames.

Put to prove in the proving 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.