



BRAID BRIOCHE LOAF (DOLCE FORNO MAESTRO)

👤 Advanced level

Two-tone brioche loaf, perfect for breakfast



RECIPE CREATED BY:

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BRIOCHE DOUGH

DOLCE FORNO MAESTRO

eggs 240g
water 160g
sugar 40g
honey 10g
fresh yeast 50g
unsalted butter 82% fat 230g
salt 12g

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

160g Insert the salt and knead until completely absorbed.

40g

10g

50g Add the soft butter in 2 times.

230g Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour.

12g

CHOCOLATE BRIOCHE DOUGH

DOLCE FORNO MAESTRO

eggs 240g
water 140g
caster sugar 50g
honey 10g
fresh yeast 50g
unsalted butter 82% fat 180g
salt 12g

MORELLINA

water 120g

1000g Emulsify water and MORELLINA to obtain a chocolate ganache.

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

140g

50g

10g

50g Insert the salt and knead until completely absorbed.

180g

12g Add the soft butter.

120g Add the MORELLINA ganache.

80g Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour.

FINAL COMPOSITION

Use 2 loaves of each colour, 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.



Extraordinary
made simple.