



# MARRONS AND SPICES PAN BRIOCHE

👤 Advanced level

## FIRST DOUGH

### DOLCE FORNO MAESTRO

water

unsalted butter 82% fat

fresh yeast

3250g

1650g

500g

100g

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the water.

-When the dough begins to take shape, add the remaining water little by little until you obtain a smooth consistency.

-Add the softened butter in 2-3 times.

-Dough temperature must be at 26-28°C.

-We suggest to cut out a 250g piece of dough and to put it into a 1L jug.

-Let it proof for 2 hours at 28-30°C in the proofer until it triples its volume.

## SECOND DOUGH

### DOLCE FORNO MAESTRO

egg yolk  
unsalted butter 82% fat  
caster sugar  
salt  
cinnamon or other spices  
  
roughly chopped walnuts

2250g  
1200g  
1000g  
200g  
45g  
40g  
500g  
1500g  
1000g

- Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the water.
- When the dough begins to take shape, add the remaining water little by little until you obtain a smooth consistency.
- Add the softened butter in 2-3 times.
- Dough temperature must be at 26-28°C.
- We suggest cutting out a 250g piece of dough and to put it into a 1L jug.
- Let it proof for 2 hours at 28-30°C in the proofer until it triples its volume.
- Add to the tripled dough the DOLCE FORNO MAESTRO and knead for 5-10 minutes.
- Once the DOLCE FORNO MAESTRO is absorbed, add the sugar, the salt and 500g grams of egg yolk. Knead for 10 minutes.
- Add the remaining part of the egg yolk little by little.
- Add the softened butter, previously mixed with the spices and the marrons purée in more than once until you obtain a smooth dough.
- Finish with the marrons and the nuts.
- The temperature of the dough must be a te 26-28°C.
- Let it proof at 28-30°C for 30 minutes.
- Scale the dough into the desired size and weight depending on the chosen mould:
  - 500g for 10x10x20cm mould
  - 750g for 10x10x30cm mould.
- Roll the pieces into oblongs as long as the moulds are and place them into the moulds with the "closure" on the bottom. The moulds must be slightly buttered.
- Place in the proofer at 28-30°C with relative humidity at 60-70°C until the top of the dough is 1 cm lower from the mould. If the proofer is unprovided of the humidifier, cover the pastry with a plastic cloth.
- Once the proofing process is concluded, leave the pan brioches at room temperature until a light skin is formed over the surface.
- Bake at 165-185°C for varying times depending on the weight (about 35-40 minutes for the 500g pieces and 45-50 minutes for the 750g pieces) until they reach a core temperature of about 92-94°C.
- Freshly baked pan brioches can be packed in moplefan bags after they cooled down for 8-10 hours.

## CHOCOLATE CRUNCHY GLAZE

CHOCOCREAM CRUNCHY CACAO

& NOCCIOLE

SINFONIA CIOCCOLATO FONDENTE

56%

400g

100g

-Warm the SINFONIA 56% at 35°C and combine with the CHOCOCREAM CRUNCHY.

## FINAL COMPOSITION

-Dip the lower half of the pan brioche in the chocolate glaze.

-Decorate the surface of the pastry with CHOCOCREAM CRUNCHY whirls and Dobla decorations.

DOBLA DECORATIONS: 77688 fall leaf yellow, 77265 pinecone 3D, 77309 chocolate cinnamon e 77633 chestnut.



Extraordinary  
made simple.