



MARRONS AND SPICES PAN BRIOCHE

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FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water

unsalted butter 82% fat

fresh yeast

PREPARATION

- 3250g -Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the
- 1650g water.
- 500g -When the dough begins to take shape, add the remaining water little by
- 100g 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

INGREDIENTS

DOLCE FORNO MAESTRO

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

roughly chopped walnuts

PREPARATION

2250g -Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the
1200g water.
1000g -When the dough begins to take shape, add the remaining water little by
200g little until you obtain a smooth consistency.
45g -Add the softened butter in 2-3 times.
40g -Dough temperature must be at 26-28°C.
500g -We suggest cutting out a 250g piece of dough and to put it into a 1L jug.
1500g -Let it proof for 2 hours at 28-30°C in the proofer until it triples its volume.
1000g -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 at 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 brioche 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 brioche can be packed in moplefan bags after they
cooled down for 8-10 hours.

CHOCOLATE CRUNCHY GLAZE

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

SINFONIA CIOCCOLATO FONDENTE 56%

PREPARATION

400g -Warm the SINFONIA 56% at 35°C and combine with the CHOCOCREAM

100g 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.