

# HAZELNUT BRIOCHE BREAD

## **DOUGH**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO

eggs

full-fat milk (3,5% fat)

caster sugar

honey

fresh yeast

unsalted butter 82% fat

salt

JOYPASTE NOCCIOLA PREMIUM

water

GRANELLA DI NOCCIOLA

### **PREPARATION**

1000g - Heat slightly the water for the ganache, add the JOYPASTE NOCCIOLA

240g PREMIUM and emulsify.

200g - Work in a stand mixer with DOLCE FORNO, milk, eggs, honey, sugar and

40a yeast, allow to stir for about 7 minutes.

10a - Add soft butter in two steps.

- Once incorporated, add the ganache to the hazelnut and the grain.

- Place the dough in a bowl and let rise at 28 °C for about 2 hours.

- After rising, break and form 40 g spheres.

- Place the spheres inside a rectangular mould.

 $^{160g}\,\,$  - Leave to rise in a cell at 28 °C for about one hour/one and a half.

100g - After rising, bake at 165/170 °C for 20 minutes, with the valve open for the

80g last 5 minutes, in a ventilated oven.

# **Final composition**

- Fill the brioche bread with NOCCIOLATA EXTREME.
- Heat the chocolate SINFONIA FONDENTE 56% to 35 °C and combine the CHOCOCREAM CRUNCHY COCOA & HAZELNUTS, mix and use for cover to 30 °C.
- Decorate as desired.