



HAZELNUT BRIOCHE BREAD

👤 Advanced level

DOUGH

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

1000g
240g
200g
40g
10g
50g
180g
18g
160g
100g
80g

- Heat slightly the water for the ganache, add the JOYPASTE NOCCIOLA PREMIUM and emulsify.
- Work in a stand mixer with DOLCE FORNO, milk, eggs, honey, sugar and yeast, allow to stir for about 7 minutes.
- 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.
- Leave to rise in a cell at 28 °C for about one hour/one and a half.
- After rising, bake at 165/170 °C for 20 minutes, with the valve open for the 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.

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GROUP

Extraordinary
made simple.