

HAZELNUT BRIOCHE BREAD

Advanced level

DOUGH

DOLCE FORNO MAESTRO	1000g
eggs	240g
full-fat milk (3,5% fat)	200g
caster sugar	40g
honey	10g
fresh yeast	50g
unsalted butter 82% fat	180g
salt	18g
JOYPASTE NOCCIOLA PREMIUM	160g
water	100g
GRANELLA DI NOCCIOLA	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 ºC 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 ºC 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 ºC and combine the CHOCOCREAM CRUNCHY COCOA & HAZELNUTS, mix and use for cover to 30 ºC.
- Decorate as desired.