



# CROWNED BICOLOR BRIOCHE

🏠 Advanced level

Recipe for 16 brioches

## CLASSIC DOUGH

### DOLCE FORNO MAESTRO

water  
yeast  
caster sugar  
salt  
eggs  
unsalted butter 82% fat  
grated lemon zest

1000g  
50g  
45g  
30g  
15g  
400g  
500g  
20g

Mix the water and the fresh yeast directly in the mixer bowl.

Add DOLCE FORNO MAESTRO, eggs, salt and sugar. Knead for 12-15 minutes until the dough is soft and smooth.

Incorporate the soft butter and the zests and knead until complete incorporation.

The temperature of the dough at the end of the kneading must be between 22/24°C.

Place the brioche dough into a recipient covered with plastic wrap and let proofing at room temperature for about 1 hour. The volume has to double.

Place the dough in the fridge for 1 hour (or for a night, if necessary).

Cut out the dough in 25gr pieces and roll them out.

## COCOA DOUGH

DOLCE FORNO MAESTRO

CACAO IN POLVERE

yeast  
water  
caster sugar  
salt  
eggs  
unsalted butter 82% fat  
grated lemon zest

940g  
60g  
55g  
50g  
30g  
15g  
400g  
500g  
20g

Mix the water and the fresh yeast directly in the mixer bowl.

Add DOLCE FORNO MAESTRO, cocoa, eggs, salt and sugar.

Knead for 12-15 minutes until the dough is soft and smooth.

Incorporate the soft butter and the zests and knead until complete incorporation.

The temperature of the dough at the end of the kneading must be between 22/24°C.

Place the brioche dough into a recipient covered with plastic wrap and let proofing at room temperature for about 1 hour. The volume has to double.

Place the dough in the fridge for 1 hour (or for a night, if necessary).

Cut out the dough in 25gr pieces and roll them out.

## FINAL COMPOSITION

Place the rounded pieces of dough in the buttered mold (donut shape): use 5 pieces of classic dough and 5 pieces of cocoa dough alternating them.

Allow to proof at temperature between 28-29°C with relative humidity of 80% for 2 hours.

After proofing, egg wash the surface and bake at 160°C for about 18-20 minutes.

Immediately after, unmold the brioche and glaze it with the glossy covering.

Fill every ball with 10gr of red fruits crunchy cream.

Place in the middle of the brioche a Chocolate Signature Rose by Dobra.



Extraordinary  
made simple.