

CROWNED BICOLOR BRIOCHE

Advanced level

Recipe for 16 brioches

CLASSIC DOUGH

DOLCE FORNO MAESTRO	1000g
water	50g
yeast	45g
caster sugar	30g
salt	15g
eggs	400g
unsalted butter 82% fat	500g
grated lemon zest	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	940g
CACAO IN POLVERE	60g
yeast	55g
water	50g
caster sugar	30g
salt	15g
eggs	400g
unsalted butter 82% fat	500g
grated lemon zest	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.

irca GROUP
Extraordinary made simple.

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.
Immediatly after, unmold the brioche ad 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 Dobla.