

# **CROWNED BICOLOR BRIOCHE**

Recipe for 16 brioches

## **CLASSIC DOUGH**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO

water

yeast

caster sugar

salt

eggs

unsalted butter 82% fat

grated lemon zest

#### PREPARATION

1000g Mix the water and the fresh yeast directly in the mixer bowl.

50g Add DOLCE FORNO MAESTRO, eggs, salt and sugar.

45g Knead for 12-15 minutes until the dough is soft and smooth.

30g 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 400g

between 22/24°C.

500g 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**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO	940g
CACAO IN POLVERE	60g
yeast	55g
water	50g

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

### 30g 15g **Preparation**

400g Mix the water and the fresh yeast directly in the mixer bowl. 500g Add DOLCE FORNO MAESTRO, cocoa, eggs, salt and sugar.

20g 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.

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.