



# CROWNED BICOLOR BRIOCHE

👩🍳 Advanced level

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.

15g The temperature of the dough at the end of the kneading must be between 22/24°C.

400g 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.

500g Place the dough in the fridge for 1 hour (or for a night, if necessary).

20g Cut out the dough in 25gr pieces and roll them out.

## COCOA DOUGH

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### INGREDIENTS

DOLCE FORNO MAESTRO

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

### PREPARATION

940g Mix the water and the fresh yeast directly in the mixer bowl.  
60g Add DOLCE FORNO MAESTRO, cocoa, eggs, salt and sugar.  
55g Knead for 12-15 minutes until the dough is soft and smooth.  
50g Incorporate the soft butter and the zests and knead until complete  
30g incorporation.  
15g The temperature of the dough at the end of the kneading must be  
between 22/24°C.  
400g Place the brioche dough into a recipient covered with plastic wrap and let  
500g proofing at room temperature for about 1 hour. The volume has to double.  
20g 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

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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.