



# CHOCOLATE BRIOCHE LOAF

🏠 Basic level

## CHOCOLATE BRIOCHE DOUGH

### DOLCE FORNO MAESTRO

eggs  
water  
caster sugar  
honey  
fresh yeast  
unsalted butter 82% fat  
salt

### PEPITA FONDENTE 1100

1000g  
250g  
160g  
40g  
10g  
50g  
230g  
12g  
350g

Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water until the gluten mesh forms. Insert the salt and knead until completely absorbed. Insert the soft butter in 2 moments. Finish with the PEPITA 1100 cold from the fridge. Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour. Make a braid and place the dough in an aluminium or steel mold previously greased.

## FINAL COMPOSITION

Put to rise in a cell 28-30°C for about 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a static oven, cooking times may vary depending on the weight (25- 26 minutes for a 550gr brioche).

After cooking, brush with sugar syrup to polish.

**irca**  
GROUP

Extraordinary  
made simple.