

CHOCOLATE BRIOCHE LOAF

Basic level

CHOCOLATE BRIOCHE DOUGH

DOLCE FORNO MAESTRO	1000g
eggs	250g
water	160g
caster sugar	40g
honey	10g
fresh yeast	50g
unsalted butter 82% fat	230g
salt	12g
PEPITA FONDENTE 1100	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.

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