

CHOCOLATE BRIOCHE LOAF

CHOCOLATE BRIOCHE DOUGH

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DOLCE FORNO MAESTRO

eggs

water

caster sugar

honey

fresh yeast

unsalted butter 82% fat

salt

PEPITA FONDENTE 1100

PREPARATION

1000g Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water

250g until the gluten mesh forms. Insert the salt and knead until completely

160a absorbed.

40a 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.

350g

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.