



# BRIOCHE

👤 Basic level

## INGREDIENTS

### DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

## PREPARATION

700g FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 700 Water  
320g (28-30°C) g 320 Butter (soft) g 100 Yeast g 40 FINAL DOUGH: DOLCE FORNO  
100g or DOLCE FORNO TRADITION g 600 Whole eggs g 300 Butter (soft) g 200  
40g Sugar g 60 Salt g 10 Knead until a smooth dry dough is obtained and the  
temperature of the dough must be between 26 and 28°C. Leave to rise at 28-  
30°C until the volume has more than tripled (about 2 hours). Add all the final  
dough ingredients to the first dough and work well until a smooth, uniform  
dough is obtained. Leave to rest for 20-30 minutes at 28-30°C then divide  
into 45 and 10 gramme pieces. Roll the larger pieces into balls and flatten  
slightly with the palm of your hand, roll the smaller pieces into balls and  
place one exactly on top of one of the larger pieces. Leave in a rising room at  
28-30°C with relative humidity of 60-80% for 80-90 minutes. Glaze with  
beaten egg and bake at 180-190°C for 18-22 minutes.