

BRIOCHE

chef 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.