BRIOCHE

Basic level

DOLCE FORNO	700g
water - (28-30°C)	320g
unsalted butter 82% fat - (morbido)	100g
fresh yeast	40g

FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 700 Water (28-30°C) g 320 Butter (soft) g 100 Yeast g 40 FINAL DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 600 Whole eggs g 300 Butter (soft) g 200 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.