



COCOA AND HAZELNUT BRIOCHE

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

COCOA BRIOCHE DOUGH

DOLCE FORNO

water
full-fat milk (3,5% fat)
eggs
unsalted butter 82% fat
fresh yeast
salt

MORELLINA

water

1000g
150g
200g
150g
150g
50g
15g
130g
100g

Mix MORELLINA with 100 grams of water (2) thus creating a ganache which will be added at the end of the dough.

Knead DOLCE FORNO, the remaining water, milk, eggs, yeast and salt for 10-15 minutes, add the soft butter in several batches, until you obtain a smooth and velvety dough with a soft consistency. Finish the dough by first adding the ganache.

Leave the dough to rest at room temperature for 40 minutes, covering it with a cloth or plastic sheet. Subsequently divide into 50 gram pieces, roll them into an elongated shape, place them in rectangular molds and place in a leavening cell at 28-30°C with relative humidity of 60-80% for 80-90 minutes. Cook for 14 minutes at 160°C in a fan oven. Once baked, remove from the molds and leave to cool.

ANHYDROUS COCOA AND HAZELNUT COATING

CHOCOCREAM CRUNCHY CACAO

& NOCCIOLE

CHOCOSMART CIOCCOLATO

240g
160g

Melt the CHOCOSMART CHOCOLATE at 30°C and add the CHOCOCREAM CRUNCHY COCOA AND HAZELNUTS.

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GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Once the brioches have cooled, fill them with the NOCCIOLATA PREMIUM.

Frost the base of the brioches in the crunchy cocoa and hazelnut covering, leave to crystallize well in the fridge for a few minutes.

Decorate with TOASTED HAZELNUTS.



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