

COCOA AND HAZELNUT BRIOCHE

COCOA BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO

water

full-fat milk (3,5% fat)

eggs

unsalted butter 82% fat

fresh yeast

salt

MORELLINA

water

PREPARATION

1000g Mix MORELLINA with 100 grams of water (2) thus creating a ganache which

150g will be added at the end of the dough.

200g Knead DOLCE FORNO, the remaining water, milk, eggs, yeast and salt for 10-

150g 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

50g the ganache.

Leave the dough to rest at room temperature for 40 minutes, covering it

with a cloth or plastic sheet.

130g Subsequently divide into 50 gram pieces, roll them into an elongated shape,

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m Og}$ 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

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & amp; NOCCIOLE CHOCOSMART CIOCCOLATO

PRFPARATION

240g Melt the CHOCOSMART CHOCOLATE at 30°C and add the CHOCOCREAM 160g CRUNCHY COCOA AND HAZELNUTS.

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.