



FRUIT BRIOCHEs

STEP 1

INGREDIENTS

DOLCE FORNO	g 700
WATER	g 320
UNSALTED BUTTER 82% FAT	g 100
FRESH YEAST	g 40

PREPARATION

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).

STEP 2

INGREDIENTS

DOLCE FORNO	g 600
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 200
SUGAR	g 60
SALT	g 10

PREPARATION

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 40 gramme pieces. Roll into balls and flatten slightly with the palm of your hand. Leave in a rising room at 28-30°C with relative humidity of 60-80% for 80-90 minutes. Spraying with water, sprinkle with caster sugar and dust with sugar powder. Bake in a ventilated oven for 12-15 minutes at 160-170°C.

FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - APRICOT OR BLUEBERRY OR MANDARIN

PREPARATION

To Taste Filling with Frutta in crema Blueberry or Apricot or Mandarin.