HAZELNUT BRIOCHE BREAD

DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 1000	- Heat slightly the water for the ganache, add the JOYPASTE NOCCIOLA PREMIUM and emulsify.
EGGS	g 240	- Work in a stand mixer with DOLCE FORNO, milk, eggs, honey, sugar and yeast, allow to stir for
FULL-FAT MILK (3,5% FAT)	g 200	about 7 minutes.
CASTER SUGAR	g 40	- Add soft butter in two steps.
HONEY	g 10	- Once incorporated, add the ganache to the hazelnut and the grain.
FRESH YEAST	g 50	- Place the dough in a bowl and let rise at 28 °C for about 2 hours.
UNSALTED BUTTER 82% FAT	g 180	- After rising, break and form 40 g spheres.
SALT	g 18	- Place the spheres inside a rectangular mould.
JOYPASTE NOCCIOLA PREMIUM	g 160	
WATER	g 100	- Leave to rise in a cell at 28 °C for about one hour/one and a half.
GRANELLA DI NOCCIOLA	g 80	- After rising, bake at 165/170 $^{\circ}\text{C}$ for 20 minutes, with the valve open for the last 5 minutes, in a
	9 - 3	ventilated oven.

FILLING

INGREDIENTS

To Taste NOCCIOLATA EXTREME



INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE g 1000
SINFONIA CIOCCOLATO EXTRA FONDENTE 56% g 400

FINAL COMPOSITION

- Fill the brioche bread with NOCCIOLATA EXTREME.
- Heat the chocolate SINFONIA FONDENTE 56% to 35 °C and combine the CHOCOCREAM CRUNCHY COCOA & HAZELNUTS, mix and use for cover to 30 °C.
- Decorate as desired.



RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER

