

CHOCOLATE BRIOCHE LOAF

CHOCOLATE BRIOCHE DOUGH

DOLCE FORNO MAESTRO g 1000 Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water until the	e gluten mesh
g 250 forms. Insert the salt and knead until completely absorbed.	
WATER g 160 Insert the soft butter in 2 moments.	
CASTER SUGAR 9 40 Finish with the PEPITA 1100 cold from the fridge.	
HONEY g 10 Make some 180 gr loaves and place them at room temperature, well covered, for about	t 1 hour.
FRESH YEAST Make a braid and place the dough in an aluminium or steel mold previously greased.	
UNSALTED BUTTER 82% FAT g 230	
SALT g 12	
PEPITA FONDENTE 1100 g 350	

FINAL COMPOSITION

Put to rise in a cell 28-30°C for about 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a static oven, cooking times may vary depending on the weight (25- 26 minutes for a 550gr brioche).

After cooking, brush with sugar syrup to polish.





RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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