



## BRIOCHE-SACHER

### CHOCOLATE BRIOCHE DOUGH

#### INGREDIENTS

DOLCE FORNO  
WATER  
FULL-FAT MILK (3,5% FAT)  
EGGS  
UNSALTED BUTTER 82% FAT  
FRESH YEAST  
SALT  
MORELLINA  
WATER - (2)

#### PREPARATION

g 1000 -Mix MORELLINA with 100 grams of water (2) thus creating a ganache which will be added as the  
g 150 last ingredient almost at the end of the dough.  
g 200 -Knead Dolce Forno, the remaining water, milk, eggs, yeast and salt for 10-15 minutes  
g 150 -add the soft butter in several stages, until you obtain a smooth and velvety paste with a soft  
g 150 consistency.  
g 50 -Finish the dough by first adding the ganache.  
g 15 -Let the dough rest at room temperature for 40 minutes, covering it with a cloth or plastic sheet.  
g 130 -Subsequently divide them into 10 gram pieces, roll them up, place them on trays and place in a  
g 100 leavening cell at 28-30°C with relative humidity of 60-80% for 80-90 minutes (otherwise in a warm  
environment covering the products with foil plastic).

## BROWNIE INSERT

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### INGREDIENTS

IRCA BROWNIES CHOC	g 1500
WATER	g 380
UNSALTED BUTTER 82% FAT	g 450

### PREPARATION

In a stand mixer with paddle attachment, mix IRCA BROWNIES CHOC and water for 2-3 minutes at low speed.

Finally mix for another minute, adding the melted butter at low speed (without whipping the mixture).

Pour the mixture into a 60x40 pan lined with baking paper

Cook at 170-180 °C for approximately 14-15 minutes.

Once cooked, cool quickly in a blast chiller until completely frozen.

Cut out 5-6cm brownie discs. Store in the freezer until used.

## APRICOT FILLING

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### INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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## DARK CHOCOLATE GLAZE

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### INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
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### PREPARATION

Dissolve at 32-35°C to proceed with use.

### FINAL COMPOSITION

Place the brownie discs on a micro-perforated tartlet mat.

Distribute 5 brioche balls in a circular manner (10g each)

Leave to rise at 28-30°C with 80% humidity

Cook at 170-180°C for 8 minutes.

As soon as they come out of the oven, add a generous dollop of apricot jam in the centre.

Allow to cool and glaze the base of the brioche with chocosmart chocolate.

Decorate with the IRCA seal and a semi-candied apricot fillet.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF