



## COCOA AND HAZELNUT BRIOCHE

### COCOA BRIOCHE DOUGH

#### INGREDIENTS

DOLCE FORNO  
WATER - (1)  
FULL-FAT MILK (3,5% FAT)  
EGGS  
UNSALTED BUTTER 82% FAT - (SOFT)  
FRESH YEAST  
SALT  
MORELLINA  
WATER - (WARM)

g 1000  
g 150  
g 200  
g 150  
g 150  
g 50  
g 15  
g 130  
g 100

#### PREPARATION

Mix MORELLINA with 100 grams of water (2) thus creating a ganache which will be added at the end of the dough.

Knead DOLCE FORNO, the remaining water, milk, eggs, yeast and salt for 10-15 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 the ganache.

Leave the dough to rest at room temperature for 40 minutes, covering it with a cloth or plastic sheet.

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

### FILLING

#### INGREDIENTS

NOCCIOLATA PREMIUM

To Taste

### INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

CHOCOSMART CIOCCOLATO

g 240

g 160

### PREPARATION

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

### FINAL COMPOSITION

Once the brioche has cooled, fill them with the NOCCIOLATA PREMIUM.

Frost the base of the brioche in the crunchy cocoa and hazelnut covering, leave to crystallize well in the fridge for a few minutes.

Decorate with TOASTED HAZELNUTS.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF