



## CROWNED BICOLOR BRIOCHE

### RECIPE FOR 16 BRIOCHES

#### CLASSIC DOUGH

##### INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
YEAST  
CASTER SUGAR  
SALT  
EGGS  
UNSALTED BUTTER 82% FAT - SOFT  
GRATED LEMON ZEST - AND ORANGE

g 1000  
g 50  
g 45  
g 30  
g 15  
g 400  
g 500  
g 20

##### PREPARATION

Mix the water and the fresh yeast directly in the mixer bowl.  
Add DOLCE FORNO MAESTRO, eggs, salt and sugar.  
Knead for 12-15 minutes until the dough is soft and smooth.  
Incorporate the soft butter and the zests and knead until complete incorporation.  
The temperature of the dough at the end of the kneading must be between 22/24°C.  
Place the brioche dough into a recipient covered with plastic wrap and let proofing at room temperature for about 1 hour. The volume has to double.  
Place the dough in the fridge for 1 hour (or for a night, if necessary).  
Cut out the dough in 25gr pieces and roll them out.

#### COCOA DOUGH

##### INGREDIENTS

DOLCE FORNO MAESTRO  
CACAO IN POLVERE  
YEAST  
WATER  
CASTER SUGAR  
SALT

g 940  
g 60  
g 55  
g 50  
g 30  
g 15

##### PREPARATION

Mix the water and the fresh yeast directly in the mixer bowl.  
Add DOLCE FORNO MAESTRO, cocoa, eggs, salt and sugar.  
Knead for 12-15 minutes until the dough is soft and smooth.  
Incorporate the soft butter and the zests and knead until complete incorporation.  
The temperature of the dough at the end of the kneading must be between 22/24°C.  
Place the brioche dough into a recipient covered with plastic wrap and let proofing at room

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Cut out the dough in 25gr pieces and roll them out.

## RED FRUITS CRUNCHY CREAM

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### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI g 1600

## GLOSSY COVERING

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### INGREDIENTS

BLITZ To Taste

### FINAL COMPOSITION

Place the rounded pieces of dough in the buttered mold (donut shape): use 5 pieces of classic dough and 5 pieces of cocoa dough alternating them.

Allow to proof at temperature between 28-29°C with relative humidity of 80% for 2 hours.

After proofing, egg wash the surface and bake at 160°C for about 18-20 minutes.

Immediately after, unmold the brioche and glaze it with the glossy covering.

Fill every ball with 10gr of red fruits crunchy cream.

Place in the middle of the brioche a Chocolate Signature Rose by Dobra.

### AMBASSADOR'S TIPS

Make some drops over rose's petals using BLITZ to create a "dew" effect.