



MARRONS AND SPICES PAN BRIOCHE

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

WATER

UNSALTED BUTTER 82% FAT

FRESH YEAST

g 3250

g 1650

g 500

g 100

PREPARATION

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the water.

-When the dough begins to take shape, add the remaining water little by little until you obtain a smooth consistency.

-Add the softened butter in 2-3 times.

-Dough temperature must be at 26-28°C.

-We suggest to cut out a 250g piece of dough and to put it into a 1L jug.

-Let it proof for 2 hours at 28-30°C in the proofer until it triples its volume.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

EGG YOLK

UNSALTED BUTTER 82% FAT

CASTER SUGAR

SALT

CINNAMON OR OTHER SPICES

g 2250

g 1200

g 1000

g 200

g 45

g 40

g 500

PREPARATION

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the water.

-When the dough begins to take shape, add the remaining water little by little until you obtain a smooth consistency.

-Add the softened butter in 2-3 times.

-Dough temperature must be at 26-28°C.

-We suggest cutting out a 250g piece of dough and to put it into a 1L jug.

- IN DRY PIECES

ROUGHLY CHOPPED WALNUTS - PECANS (SUGGESTED)

g 1500

g 1000

- Let it proof for 2 hours at 28-30°C in the proofer until it triples its volume.
- Add to the tripled dough the DOLCE FORNO MAESTRO and knead for 5-10 minutes.
- Once the DOLCE FORNO MAESTRO is absorbed, add the sugar, the salt and 500g grams of egg yolk. Knead for 10 minutes.
- Add the remaining part of the egg yolk little by little.
- Add the softened butter, previously mixed with the spices and the marrons purée in more than once until you obtain a smooth dough.
- Finish with the marrons and the nuts.
- The temperature of the dough must be a te 26-28°C.
- Let it proof at 28-30°C for 30 minutes.
- Scale the dough into the desired size and weight depending on the chosen mould:
 - 500g for 10x10x20cm mould
 - 750g for 10x10x30cm mould.
- Roll the pieces into oblongs as long as the moulds are and place them into the moulds with the “closure” on the bottom. The moulds must be slightly buttered.
- Place in the proofer at 28-30°C with relative humidity at 60-70°C until the top of the dough is 1 cm lower from the mould. If the proofer is unprovided of the humidifier, cover the pastry with a plastic cloth.
- Once the proofing process is concluded, leave the pan brioche at room temperature until a light skin is formed over the surface.
- Bake at 165-185°C for varying times depending on the weight (about 35-40 minutes for the 500g pieces and 45-50 minutes for the 750g pieces) until they reach a core temperature of about 92-94°C.
- Freshly baked pan brioche can be packed in moplefan bags after they cooled down for 8-10 hours.

CHOCOLATE CRUNCHY GLAZE

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

g 400

SINFONIA CIOCCOLATO FONDENTE 56%

g 100

PREPARATION

-Warm the SINFONIA 56% at 35°C and combine with the CHOCOCREAM CRUNCHY.

FINAL COMPOSITION

-Dip the lower half of the pan brioche in the chocolate glaze.

-Decorate the surface of the pastry with CHOCOCREAM CRUNCHY whirls and Dobla decorations.

DOBLA DECORATIONS: 77688 fall leaf yellow, 77265 pinecone 3D, 77309 chocolate cinnamon e 77633 chestnut.