



## Two-tone brioche

**Use a twin diving arm mixer. Mix all the ingredients (except the butter) for about 20 minutes. Next add the butter and keep mixing until the dough is velvety smooth with a soft consistency.**

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### INGREDIENTS

FLOUR W 330	g 560
RENO CONCERTO FONDENTE 72%	g 75
SUGAR	g 40
WATER	g 310
UNSALTED BUTTER 82% FAT	g 50
CACAO IN POLVERE	g 15
YEAST	g 10
SALT	g 8

### PREPARATION

- Cocoa dough recipe:

**Use a twin diving arm mixer. Mix all the ingredients (except the butter) for about 20 minutes. Next add the butter and keep mixing until the dough is velvety smooth with a soft consistency.**

## INGREDIENTS

DOLCE FORNO	g 3.000
WATER	g 400
MILK	g 300
EGGS	g 450
SALT	g 30
UNSALTED BUTTER 82% FAT	g 300
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
YEAST	g 120

## PREPARATION

- Cocoa dough recipe:

## Step 3

## INGREDIENTS

LAMINATED BUTTER	g 1.000
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## Step 4

## INGREDIENTS

BARRETTE FONDENTE	To Taste
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## Step 5

## INGREDIENTS

CHOCOLATE CHOCOLAT	To Taste
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