



## RED BERRIES BRIOCHE

Recipe for 17 brioches

### BRIOCHE

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#### 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 120gr pieces, roll them out and place in the buttered mold (pudding shaped).

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 15-18 minutes.

### RED FRUIT CRUNCHY CREAM

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#### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

g 340

## STRAWBERRY CHANTILLY

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### INGREDIENTS

STRAWBERRY PURÉE	g 450
SINFONIA CIOCCOLATO BIANCO	g 570
LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 24
WATER	g 24

### PREPARATION

Hydrate the jelly with water.

Bring the strawberry purée to a boil and pour the mixture (while still warm) on the melted white chocolate to obtain a good emulsion.

Add the melted gelatine and mix with a dip mixer. Add the liquid cream.

Refrigerate for at least 8 hours to let it crystallize.

Whip in a planetary mixer until soft and creamy.

## RASPBERRY COULIS

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### INGREDIENTS

RASPBERRIES PURÉE	g 450
ZUCCHERO INVERTITO	g 20
CASTER SUGAR	g 25
PECTIN	g 2

### PREPARATION

Heat up the raspberry purée with ZUCCHERO INVERTITO at 50°C, add the sugar previously mixed with the pectin.

Bring to a boil for 2 minutes.

Reserve in the fridge.

### FINAL COMPOSITION

Fill the brioche with the red fruits crunchy cream.

Spread over the surface of the dessert a layer of strawberry chantilly.

Decorate using fresh red fruits and Dobla's Rose Petal Pink.

Lastly, pour over the raspberry coulis.