

## APPLICATION SHEET

# How to Make:

# CHOCOLATE BRAIDED BRIOCHE



**Made With:** **Superior Brioche and Aztec Fudge Base**

**Item:** **#60056 and #70021**

**Description:** With our Superior Brioche and rich Aztec Fudge Base, bakeries can effortlessly create indulgent chocolate brioche treats

**Dough:**

|                       |             |
|-----------------------|-------------|
| Bread Flour.....      | 100%        |
| Water .....           | 40%         |
| Whole Eggs.....       | 14%         |
| Fresh Yeast.....      | 5%          |
| Superior Brioche..... | 30%         |
| <b>Total.....</b>     | <b>189%</b> |

**Chocolate Filling:**

|                       |             |
|-----------------------|-------------|
| Powdered Sugar .....  | 100%        |
| Water .....           | 20%         |
| Aztec Fudge Base..... | 30%         |
| <b>Total.....</b>     | <b>150%</b> |

## Directions:

1. Mix on low speed for 2 minutes, 10 minutes on high speed. DDT 78° - 80°F
2. Divide and round dough into 8 oz. pieces
3. Rest dough for 15 minutes
4. Prepare chocolate filling, blending all ingredients with a paddle until smooth
5. Pin dough into a 1/8" thick square
6. Apply a generous lay of chocolate filling
7. Tightly roll dough into a log
8. With a bench scraper split dough lengthwise
9. Braid two pieces of dough together into a ring
10. Proof for 1 hour at 100°F 90% RH
11. Apply egg wash and bake at 375°F for 20 minutes

For more information, email [info@breadpartners.com](mailto:info@breadpartners.com)

**BREAD PARTNERS**  
Cutting-Edge Bread & Cake Ingredient Technologies

