Epiphany Cake Brioche Chocolate

with Chocolini Maracaibo 66%

RECIPE QUANTITY	6	pieces	RECIPE NUMBER	GB40041

Brioche dough Chocolate

2130 g Brioche dough	75.13oz
100 g milk 3.5%	3.53oz
80 g Cacao powder 20-22%	2.82oz
200 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	7.05oz

Mix the milk and cacao powder and add to the brioche dough during the 2nd. speed. Finally, fold in the Chocolini.

Brioche dough

230 g milk 3.5%	8.11oz
30 g yeast	1.06oz
100 g granulated sugar	3.53oz
20 g liquid malt	0.71oz
500 g pastry flour type 400	17.64oz
500 g pastry flour type 550	17.64oz
20 g fleur de sel	0.71oz
30 g Levit	1.06oz
300 g fresh eggs	10.58oz
400 g butter en cube, cold	14.11oz

Mix the milk, yeast and malt. Knead the sugar, flour, Levit and salt on the 1st. speed for 4 minutes, slowly adding the eggs as you go. Knead on 2nd. speed for approx. 12 - 15 minutes, adding the cold butter cubes in 3 batches. The dough temperature should be approx. 23 - 24°C / 73.4 - 75.2°F. Leave the dough to rest in the fridge overnight.

Egg Wash

200 g pasteurised liquid egg	7.05oz
100 g past. liquid egg yolk	3.53oz

Mix the ingredients.

Epiphany Cake Brioche Chocolate

2310 g Brioche dough Chocolate	***81.48oz***
75 g Egg Wash	***2.65oz***
60 g Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized	***2.12oz***
120 g pearl sugar	***4.23oz***

Finishing

Scale out 1200 g / 42.33 oz, dividing into 30 pieces of 40 g / 1.41 oz each and shape them into balls, use 9 pieces per cake. Shape 3 pieces to one ball as center of the cake, place 6 balls surround the center.
Proving time: approx. 60 - 90 minutes
Baking temperature: 28°C / 82.4°F, 75% relative humidity, brush or spray with egg wash and sprinkle with the desired decoration.

Baking temperature: deckoven, 180°C / 356°F, closed for 5 minutes, then open, no steam
Baking time: approx. 25 minutes

FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

Felchlin
SWITZERLAND

Epiphany Cake Brioche Chocolate

with Chocolini Maracaibo 66%

Recipe number : GB40041

Description : Chocolate brioche pastry with Grand Cru Chocolinis 66%

Sales data :

Shelf life	3 days
Selling days	1 day
Selling price	
Selling unit	1 piece

Nutritional values per 100 g :

Kilocalorie (kcal)	360
Kilojoule (kJ)	1505
Lipids	18.38 g
saturated fatty acids	10.38 g
Carbohydrates	39.47 g
of which sugars	12.83 g
Proteins	7.81 g
Salt	0.78 g

Declaration :

Wheat flour, **butter**, **eggs**, **whole milk**, sugar, cacao kernel, cacao powder, baker's yeast, a dried ferment (dried rye sourdough (rye), **rye flour**, **cassava starch**, acerola powder (support: cassava starch), **barley malt**, lactic acid bacteria (support: wheat flour)), **egg yolk**, **barley malt**, fleur de sel (sea salt), cacaobutter, **glucose wheat**, water, acidity regulator (potassium carbonate), vanilla

State 10.11.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation

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