

Epiphany Cake Brioche

with Chocolini Maracaibo 66%



RECIPE QUANTITY	6	pieces	RECIPE NUMBER	GB40042
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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

2130 g Brioche dough	75.13oz
200 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	7.05oz
75 g Egg Wash	2.65oz
120 g pearl sugar	4.23oz

Brioche dough

Let the Chocolini run briefly at the end of the kneading process.

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

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

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
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Please note: Some products are not available in all markets

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with Chocolini Maracaibo 66%



Recipe number : GB40042

Description : Brioche pastry with Grand Cru Chocolinis 66%

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	367
Selling days	1 day	Kilojoule (kJ)	1536
Selling price		Lipids	18.56 g
Selling unit	1 piece	saturated fatty acids	10.41 g
		Carbohydrates	41.53 g
		of which sugars	12.73 g
		Proteins	7.66 g
		Salt	0.85 g

Declaration :

Wheat flour, butter, eggs, sugar, whole milk, cacao kernel, 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), cocoa butter

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