


CHOCOLATE BRIOCHE


We use cocoa powder to give this brioche a robust chocolate flavor, and chocolate chips add small bursts of solid chocolate throughout the bread. We’ve used high-gluten bread flour in other brioche recipes, particularly those with elevated fat content, to give the dough more structure to support the fat. Here, the amount of butter isn’t the issue; instead, the extra gluten counteracts the gluten-inhibiting cocoa powder.




TOTAL TIME


Active 9 min
Inactive 8 h 16 min


DDT


28–29°C /
82–85°F


DIFFICULTY


Advanced:
mixing, shaping

OVENS


★Convection ★Combi Home Deck

YIELD / SHAPE


1 lg loaf

INGREDIENTS	WEIGHT	VOLUME	%
① High-gluten bread flour	465 g	3⅓ cups	100
Dutch-processed cocoa powder	40 g	¼ cup	8.6
② Whole milk, cold	135 g	½ cup	29.03
Water	50 g	¼ cup	10.75
Instant dry osmotolerant yeast	8 g	1¾ tsp	1.72
③ Eggs, cold	175 g	4 ea	37.63
④ Butter, softened	190 g	¾ cup	40.86
⑤ Sugar	65 g	⅓ cup	13.98
Fine salt	10 g	1¾ tsp	2.15
⑥ Dark chocolate chips, optional	150 g	½ cup	32.26
Yield	~1.14 kg		

For salt, flours, substitutions, and other notes, see pages viii–xi.

NET CONTENTS		
Ingredients	Weight	%
Flour	465 g	100
Water	336 g	72.26
Fat	175 g	37.63
Sugar	72 g	15.48
Cocoa powder	40 g	8.6
Salt	10 g	2.15
Yeast	8 g	1.72

If using volume amounts, measure the flour and cocoa powder, and then sift together.

Consume within 1 d, or freeze for up to 2 mo.

GENERAL DIRECTIONS				TIME
		PROCEDURE	NOTES	active/inactive
MIX	by machine	sift together ①, and set aside; combine ② in mixer’s bowl, and stir to dissolve yeast; add ① and ③, and mix on low speed to a homogeneous mass; mix on medium speed to between low and medium gluten development (meanwhile combine ⑤ in a bowl, and set aside); starting with butter, alternate adding ④ and ⑤ in 5 total additions while the machine mixes on medium speed; mix on medium-high speed to full gluten development; if adding ⑥, turn the mixer off, add the chips, and mix on low speed until fully incorporated; place dough on a sheet pan lined with a lightly oiled silicone mat; cover with plastic wrap or a plastic bag	see Machine Mixing options, page 219, and Gluten Development, page 3-89	27–31 min
BULK FERMENT		3 h total; 1 book fold after 1 h; after fold, refrigerate for at least 2 h	see Folding, page 3-128	1 min / 3 h
DIVIDE/SHAPE	divide	lg loaf	see How to Divide Your Dough, page 3-136	0–5 min
		do not divide		
	preshape	rectangle	see Brioche shaping instructions, pages 218–220	1–2 min
	shape	loaf		1 min
FINAL PROOF	27 °C / 80 °F 65% RH	2–3 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	2–4 h
	21 °C / 70 °F	3–4 h		
BAKE		see Brioche Baking Times and Temperatures, page 221		30–45 min
TOTAL TIME				by machine 9 min / 8 h 16 min

Before refrigerating the dough, flatten it on a sheet pan lined with parchment paper or a silicone mat, and cover with plastic wrap.

The dough must be chilled a minimum of 2 h to ensure it is firm enough to handle. The dough can be chilled for up to 1 d before dividing. Alternatively, it can be frozen for up to 1 mo.

This dough is also used as one of the three doughs in our Brioche Nanterre on page 231. Each ball is 50 g; therefore, this recipe will yield 20 balls of dough.

Brush with starch glaze (see page 3-268) after shaping and after proofing. Brush with egg wash (see page 3-270) halfway through baking if desired.