



CUBE & CUBES

👩🍳 Advanced level

Large leavened with caramel cubes

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

fresh yeast

water

caster sugar

egg yolk

unsalted butter 82% fat

PREPARATION

6500g Start the dough with the DOLCE FORNO MAESTRO, the yeast and all the
30g water provided in the recipe. When the dough begins to form, add the sugar
2300g and start adding the yolk in stages until you obtain a smooth structure.
500g Finish with the soft butter which will be added in 3-4 times. Check that the
1600g temperature of the dough is 26-28°C. Leave to rise at 20-22°C for 12-14 hours
2000g with humidity of 60-70% or if you do not have a humidifier, cover the tub
with a plastic sheet. The dough will have to quadruple its volume.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water

caster sugar

salt

egg yolk

unsalted butter 82% fat

honey

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

CARAMEL CUBES

PREPARATION

3500g The following morning the dough should be quadrupled and slightly
900g rounded. Add the required quantities of DOLCE FORNO MAESTRO and
700g water to the evening dough and knead for 10 minutes. Once the DOLCE
110g FORNO MAESTRO has been absorbed, add the sugar, salt, honey and
1150g Joypaste Vanilla and knead for about 10 minutes. Then add the egg yolk in
2000g several batches. Add the soft butter to the dough in several stages and let
400g the gluten mesh form well in the dough. Gently fold in the Caramel Cubes.
150g Place the dough in a leavening chamber at 30-32°C for 90 minutes. Divide
5500g the dough into the desired sizes, then roll up and place on trays or boards
and leave to rest for another 20 minutes in the cellar. Roll up again and place
in the appropriate paper moulds. Place in a leavening cell at 30-32°C with
relative humidity of around 60-70% until the top of the dough reaches
around 1 cm from the mould; if the cell does not have a humidifier, keep the
pastries covered with plastic sheets.

DECORATION

INGREDIENTS

COVERDECOR DARK CHOCOLATE

COVERDECOR WHITE CHOCOLATE

CARAMEL CUBES

PREPARATION

When the leavened products are very cold, dip their heads in a mixture of
subjective proportions of Coverdecor Dark Chocolate and Coverdecor White
Chocolate melted at around 50°C.

Before the surface dries, decorate with some cubes of Caramel Cubes and
some sheets of silver.

Final composition

Once leavening is complete, leave the leavened products exposed to room temperature for 20-25 minutes so that a skin forms on the surface.

Make a cross incision with the help of a scalpel and place a cube of butter in the center.

Cook at 160-170°C for variable times depending on the weight (about 50-55 minutes for 1000 gram leavened products), until reaching 93-95°C at the core.

Upon exiting the oven, turn the leavened products upside down, using the appropriate panettone turners.

Freshly baked leavened products must be left to cool in an upside down position for 8-10 hours before being decorated and then being packaged in moplefan bags.