



BAULETTO COCONUT MILK CHOCOLATE

👤 Advanced level

Cake with coconut and milk chocolate



RECIPE CREATED BY:

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Pasticciere e Gelatiere

DOUGHT

DOLCE FORNO MAESTRO

water	2000g
egg yolk	650g
caster sugar	450g
salt	140g
unsalted butter 82% fat	16g
fresh yeast	360g
TuttaFrutta Cocco Cubetti Cesarin	100g
<u>GOCCIOLONI CIOCCOLATO AL LATTE</u>	400g
	600g

Start the dough with DOLCE FORNO, the yeast and 2/3 of the water specified in the recipe.

When the dough begins to form, add the remaining water several times and continue until a smooth structure is obtained.

Add sugar and salt, then the yolks and, when the gluten mesh is well formed, add the soft butter in 2-3 times.

Add the coconut Tuttafrutta and the Goccioloni. Check that the temperature of the pasta is 26-28°C. Leave to rise in a tub at 30°C with humidity of 60 for 40 minutes.

Break up and form a piece of 400gr and then tighten the dough well e put it in the appropriate rectangular molds of 500gr.

DECORATION

NOBEL LATTE

PRALIN DELICRISP COCONTY

800g	Heat the Chocosmart Latte to 40°C with the Pralin Delicrisp Coconty and dip the underside of the cake.
1200g	Whip the Chocosmart Latte in the planetary mixer and decorate the surface of the dessert with the help of a pastry bag with a nozzle as desired.
	Complete the decoration with SPOT ORIGINAL Dobra, grated coconut and gold leaf.

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GROUP

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FINAL COMPOSITION

After the leavening, after about 2 and a half hours, when the culmination of dough will be approximately at the height of the mold, leave for 10 minutes leavened products exposed to ambient air so that a skin is formed on the surface.

With a sharp knife, make a superficial incision (the cut to be made on the surface of the cake it doesn't have to be too deep and it's necessary to get hired the characteristic shape to the finished product).

Bake at 160°C for around 33-35 minutes and in any case until to reach 92-94°C in the heart.

Freshly baked leavened products must be left to cool in position turned upside down for at least 6-8 hours before being decorated.



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