



# BAULETTO COCONUT MILK CHOCOLATE

👨🍳 Advanced level

Cake with coconut and milk chocolate

## Dough

### INGREDIENTS

DOLCE FORNO MAESTRO

water

egg yolk

caster sugar

salt

unsalted butter 82% fat

fresh yeast

TuttaFrutta Cocco Cubetti Cesarin

GOCCIOLONI CIOCCOLATO AL LATTE

### PREPARATION

- 2000g Start the dough with DOLCE FORNO, the yeast and 2/3 of the water specified in the recipe.
- 650g
- 450g When the dough begins to form, add the remaining water several times and continue until a smooth structure is obtained.
- 140g
- 16g Add sugar and salt, then the yolks and, when the gluten mesh is well formed, add the soft butter in 2-3 times.
- 360g
- 100g Add the coconut TuttaFrutta and the Goccioloni.
- 400g Check that the temperature of the pasta is 26-28°C.
- 600g 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

### INGREDIENTS

NOBEL LATTE

PRALIN DELICRISP COCONTY

### PREPARATION

- 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.

## Final composition

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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.