



CHOCOLATE CIAMBELLA RIMINESE

chef Intermediate level

Cake

Ring-shaped cake

INGREDIENTS

DOLCE VARESE

eggs

unsalted butter 82% fat

flour

GOCCIOLONI CIOCCOLATO FONDENTE

PREPARATION

1.000g	Mix all ingredients in planetary with leaf for 2-3 minutes at low speed.
400g	
200g	
200g	
450g	

Final composition

Place in the moulds previously buttered and covered in flour and decorate the surface of the cake with sugar grains.

Bake at 180-190 °C for about 40-50 minutes.