



CHOCOLATE CIAMBELLA RIMINESE

👤 Intermediate level

Cake



RECIPE CREATED BY:

Marco De Grada
Pastry chef

RING-SHAPED CAKE

DOLCE VARESE

eggs

unsalted butter 82% fat

flour

GOCCIOLONI CIOCCOLATO FONDENTE

1.000g

400g

200g

200g

450g

Mix all ingredients in planetary with leaf for 2-3 minutes at low speed.

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.

irca
GROUP

Extraordinary
made simple.