

CHOCOLATE CIAMBELLA RIMINESE

Intermediate level

Cake



RECIPE CREATED BY:

Marco De Grada

Pastry chef

RING-SHAPED CAKE

DOLCE VARESE	1.000g
eggs	400g
unsalted butter 82% fat	200g
flour	200g
GOCCIOLONI CIOCCOLATO FONDENTE	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 ºC for about 40-50 minutes.

irca GROUP

Extraordinary made simple.