

CHOCOLATE CIAMBELLA RIMINESE

Cake

Ring-shaped cake

INGREDIENTSPREPARATIONDOLCE VARESE1.000gMix all ingredients in planetary with leaf for 2-3 minutes at low speed.eggs400gunsalted butter 82% fat200gflour200gGOCCIOLONI CIOCCOLATO FONDENTE450g

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.