



# NUVOLE AL LATTE

🏠 Intermediate level

Pastry for Breakfast

## FIRST DOUGH (EVENING)

Flour W 330  
water  
[NATUR ACTIV](#)

500g  
275g  
40g

Knead all the ingredients in the spiral for about 10 minutes.  
Leave to rise for 12 hours at 22-24 hours if C or 16-18 hours at 18-20 (should triple).

## SECOND DOUGH

[PANE & LATTE](#)  
water  
[PASTA BITTER](#)  
caster sugar  
[PEPITA FONDENTE 1800](#)

500g  
250g  
150g  
80g  
500g

Knead BREAD & MILK, water (immediately a 70% then the rest in step) and first dough until you get a smooth and homogeneous dough.  
Add sugar and BITTER PASTE then the rain PEPITA 1800.  
Place for 60-70 minutes at 28-30, then divide the dough into balls of 50 g, roll up, lay on baking trays with baking paper and let rise for about 3 hours at 30 °C with 80% humidity.

## CRAQUELIN

Flour W 330  
[CACAO IN POLVERE](#)  
raw sugar  
unsalted butter 82% fat  
egg whites  
salt

360g  
40g  
400g  
335g  
80g  
8g

Knead cold butter, cocoa and flour and sand, then add sugar and salt and finally the egg whites.  
Spread between two sheets of baking paper to 3mm and break down.

## CHANTILLY WITH CHOCOLATE AND MASCARPONE

liquid cream 35% fat  
JOYPASTE VANIGLIA  
MADAGASCAR/BOURBON  
LILLY NEUTRO  
Mascarpone cheese  
liquid cream 35% fat

500g  
6g  
30g  
200g  
500g

Microwave the first part of the cream with the JOYPASTE VANILLA.  
Dissolve the NEUTRAL LILLY in the hot cream.  
Add the BITTER PASTE and blend with immersion mixer.  
Finish with the mascarpone and the remaining fresh cream and blend.  
Cover with contact film and place in the refrigerator for one night.

## FINAL COMPOSITION

Place the craquelin disc over the cloud and bake at 200 °C for about 12-13 minutes.  
Once the cloud has cooled, pierce the bottom and stuff with the chantilly with cocoa & mascarpone mounted in planetarium with whip.  
Sprinkle with SNOW WHITE.



Extraordinary  
made simple.