



# NUVOLE AL LATTE

chef Intermediate level

Pastry for Breakfast

## FIRST DOUGH (EVENING)

### INGREDIENTS

Flour W 330

water

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### PREPARATION

500g Knead all the ingredients in the spiral for about 10 minutes.

275g Leave to rise for 12 hours at 22-24 hours if C or 16-18 hours at 18-20 (should 40g triple).

## SECOND DOUGH

### INGREDIENTS

PANE & LATTE

water

PASTA BITTER

caster sugar

PEPITA FONDENTE 1800

### PREPARATION

500g Knead BREAD & MILK, water (immediately a 70% then the rest in step) and

250g first dough until you get a smooth and homogeneous dough.

150g Add sugar and BITTER PASTE then the rain PEPITA 1800.

80g Place for 60-70 minutes at 28-30, then divide the dough into balls of 50 g, roll

500g up, lay on baking trays with baking paper and let rise for about 3 hours at 30 °C with 80% humidity.

## CRAQUELIN

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### INGREDIENTS

Flour W 330

### CACAO IN POLVERE

raw sugar

unsalted butter 82% fat

egg whites

salt

### PREPARATION

360g Knead cold butter, cocoa and flour and sand, then add sugar and salt and  
40g finally the egg whites.

400g Spread between two sheets of baking paper to 3mm and break down.

335g

80g

8g

## CHANTILLY WITH CHOCOLATE AND MASCARPONE

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### INGREDIENTS

liquid cream 35% fat

### JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### LILY NEUTRO

Mascarpone cheese

liquid cream 35% fat

### PREPARATION

500g Microwave the first part of the cream with the JOYPASTE VANILLA.

6g Dissolve the NEUTRAL LILLY in the hot cream.

30g Add the BITTER PASTE and blend with immersion mixer.

200g Finish with the mascarpone and the remaining fresh cream and blend.

500g Cover with contact film and place in the refrigerator for one night.

## Final composition

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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.