

NUVOLE AL LATTE

Intermediate level

Pastry for Breakfast

FIRST DOUGH (EVENING)

Flour W 330	500g	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).
water	275g	
NATUR ACTIV	40g	

SECOND DOUGH

PANE & LATTE	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 ºC with 80% humidity.
water	250g	
PASTA BITTER	150g	
caster sugar	80g	
PEPITA FONDENTE 1800	500g	

CRAQUELIN

Flour W 330	360g	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.
CACAO IN POLVERE	40g	
raw sugar	400g	
unsalted butter 82% fat	335g	
egg whites	80g	
salt	8g	

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Extraordinary made simple.

CHANTILLY WITH CHOCOLATE AND MASCARPONE

liquid cream 35% fat	500g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	6g
LILLY NEUTRO	30g
Mascarpone cheese	200g
liquid cream 35% fat	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 ºC 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.