

NUVOLE AL LATTE

Basic level
Pastry for Breakfast

FIRST DOUGH (EVENING)

INGREDIENTS

Flour W 330

water

NATUR ACTIV

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 & amp; 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

INGREDIENTS

Flour W 330 360g

CACAO IN POLVERE
raw sugar
unsalted butter 82% fat
egg whites

40g			
400g	PREP!	RATION	

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

INGREDIENTS		PREPARATION
liquid cream 35% fat	500g	Microwave the first part of the cream with the JOYPASTE VANILLA.
JOYPASTE VANIGLIA MADAGASCAR/E	BOURBON 6g	Dissolve the NEUTRAL LILLY in the hot cream.
LILLY NEUTRO	30g	Add the BITTER PASTE and blend with immersion mixer.
Mascarpone cheese	200g	Finish with the mascarpone and the remaining fresh cream and blend.
liquid cream 35% fat	500g	Cover with contact film and place in the refrigerator for one night.

Final composition

salt

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.