



# WOVEN CUBE

👨🍳 Intermediate level

## CLASSIC FRENCH DOUGH

### INGREDIENTS

#### DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

### PREPARATION

- 2500g Mix all the ingredients until you get a smooth dough.
- 1000g Let the dough rest for 40 minutes at room temperature.
- 12g Divide into 2 1800g batches.
- 120g Perform a positive blast chilling cycle.

## LAMINATION

### INGREDIENTS

butter-platte

### PREPARATION

- 500g Laminates the first 1800g dough with 500g of butter in sheets, and fold it in 4 and then in 3
- Laminates the second 1800g dough with 500g of butter in sheets and fold it in 4 and then in 4
- Let the dough rest in the refrigerator for 1.30 min.
- Cut small strips of dough 0.5 cm wide, of the dough with 2 folds in 4 arrange them, laying them down, on top of the dough with the folds in 3 and 4, until it is completely covered.

## SAVOURY CREAM

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### INGREDIENTS

CREMA SNACK

liquid cream 35% fat

full-fat milk (3,5% fat)

Crescenza soft cheese

salt

### PREPARATION

200g Mix all the ingredients in a planetary mixer.

400g Cut the braided cube diagonally and fill with the CREMA SNACK with

400g Crescenza cheese e salumi.

250g

3g

3g

## SWEET FILLING

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### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

### PREPARATION

Fill the braided hole with CHOCOCREAM CARAMEL FLEUR DE SEL

## Final composition

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After resting in the fridge, take the dough with the lines and roll it out to a thickness of about 3mm.

Make a rectangle 13cm long by 5cm wide, create a braid made up of 2 rectangles.

Place in the appropriate cube molds and let rise.

Place in a leavening cell at 26°C for 150-180 minutes with relative humidity of 70-80%.

Once risen, cook at 155°C°C for 25 minutes.

Farcire con la farcitura salata o la facitura dolce.