

WOVEN CUBE

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO	2500g	Mix all the ingredients until you get a smooth dough.
full-fat milk (3,5% fat)	1000g	Let the dough rest for 40 minutes at room temperature.
salt	12g	Divide into 2 1800g batches.
fresh yeast	120g	Perform a positive blast chilling cycle.

LAMINATION

butter-platte	500g	Laminate the first 1800g dough with 500g of butter in sheets, and fold it in 4 and then in 3 Laminate 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

CREMA SNACK	200g	Mix all the ingredients in a planetary mixer. Cut the braided cube diagonally and fill with the CREMA SNACK with Crescenza cheese e salumi.
liquid cream 35% fat	400g	
full-fat milk (3,5% fat)	400g	
Crescenza soft cheese	250g	
	3g	
salt	3g	

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Extraordinary made simple.

SWEET FILLING

CHOCOCREAM CARAMEL FLEUR DE SEL	qb	Fill the braided hole with CHOCOCREAM CARAMEL FLEUR DE SEL

FINAL COMPOSITION

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.