



# WOVEN CUBE

chef 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 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

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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 for 25 minutes.  
Farcire con la farcitura salata o la facitura dolce.