

# **WOVEN CUBE**

## **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**

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

## **SWEET FILLING**

## INGREDIENTS PREPARATION

CHOCOCREAM CARAMEL FLEUR DE SEL

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.