



WOVEN CUBE

👤 Intermediate level



RECIPE CREATED BY:

Omar Ibrik
Pastry Chef

CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)
salt
fresh yeast

2500g
1000g
12g
120g

Mix all the ingredients until you get a smooth dough.
Let the dough rest for 40 minutes at room temperature.
Divide into 2 1800g batches.
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.
liquid cream 35% fat	400g	Cut the braided cube diagonally and fill with the
full-fat milk (3,5% fat)	400g	CREMA SNACK with Crescenza cheese e salumi.
Crescenza soft cheese	250g	
	3g	
salt	3g	

SWEET FILLING

<u>CHOCOCREAM CARAMEL FLEUR DE SEL</u>	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 for 25 minutes.

Farcire con la farcitura salata o la facitura dolce.



Extraordinary
made simple.