



COCOA CLOUDS

👤 Intermediate level

SOFT CRUNCHY BUNS

CHOCOLATE DOUGH

INGREDIENTS

DOLCE FORNO

water
milk 3.5% fat
eggs
unsalted butter 82% fat
yeast
salt

MORELLINA

water - hot to be combined with morellina
DARK CHOCOLATE CHUNKS - previously
refrigerated for a couple of hours

PREPARATION

1000g Knead Dolce Forno, water, milk, eggs, yeast and salt for 10-15 minutes
150g add the soft butter in 2 steps until you obtain a smooth and velvety paste
200g with a soft consistency.
150g Finish kneading adding the ganache and then the DARK CHOCOLATE
150g CHUNKS.
50g Let the dough rest at room temperature for 40 minutes, covering it with a
15g cloth or plastic sheet.
130g Then divide the dough in 70 gram pieces, roll them up, place them on trays
100g and place in a leavening cell at 28-30°C with humidity of 60-80% for 80-90
minutes .

200-250g

COCOA CREQUELINE

INGREDIENTS

flour
sugar
unsalted butter 82% fat
egg whites
CACAO IN POLVERE
salt

PREPARATION

400g	Knead all ingredients together, the spread them between two layers of
400g	parchment papers to 2 mm thickness.
335g	Keep frozen.
80-100g	
40g	
8g	

Final composition

When the dough is ready cover it with craqueline disks of 9 centimeters .
Cook at 190-200°C for 10-12 minutes.