

COCOA CLOUDS

Intermediate level

SOFT CRUNCHY BUNS

CHOCOLATE DOUGH

DOLCE FORNO	1000g
water	150g
milk 3.5% fat	200g
eggs	150g
unsalted butter 82% fat	150g
yeast	50g
salt	15g
MORELLINA	130g
water - hot to be combined with morellina	100g
DARK CHOCOLATE CHUNKS - previously refrigerated for a couple of hours	200-250g

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

COCOA CREQUELINE

flour	400g
sugar	400g
unsalted butter 82% fat	335g
egg whites	80-100g
CACAO IN POLVERE	40g
salt	8g

Knead all ingredients togeter, the spread them between two layers of parchment papers to 2 mm thickness.
Keep frozen.

FINAL COMPOSITION

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

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