



COCOA CLOUDS

chef 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 CHUNKS.

150g Let the dough rest at room temperature for 40 minutes, covering it with a cloth or plastic sheet.

15g Then divide the dough in 70 gram pieces, roll them up, place them on trays 130g and place in a leavening cell at 28-30°C with humidity of 60-80% for 80-90 100g 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.