



# COCOA CLOUDS

🏠 Intermediate level

SOFT CRUNCHY BUNS

## CHOCOLATE DOUGH

### 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

1000g

150g

200g

150g

150g

50g

15g

130g

100g

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  
sugar  
unsalted butter 82% fat  
egg whites

### CACAO IN POLVERE

salt

400g

400g

335g

80-100g

40g

8g

Knead all ingredients together, 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.



Extraordinary  
made simple.