



## CHOCOLATE CIAMBELLA RIMINESE

### CAKE

DIFFICULTY LEVEL



#### RING-SHAPED CAKE

##### INGREDIENTS

DOLCE VARESE	g 1.000
EGGS	g 400
UNSALTED BUTTER 82% FAT	g 200
FLOUR	g 200
GOCCIOLONI CIOCCOLATO FONDENTE	g 450

##### PREPARATION

Mix all ingredients in planetary with leaf for 2-3 minutes at low speed.

##### FINAL COMPOSITION

Place in the moulds previously buttered and covered in flour and decorate the surface of the cake with sugar grains.

Bake at 180-190 °C for about 40-50 minutes.

##### LABELING INFORMATION

- Portioning in 5 pieces of 450g
- Roll them forming strands about 20 cm long with the help of water or flour
- Place on baking trays with baking paper
- Adhere to the surface of granulated sugar or grain sugar
- Cook for about 25 minutes at 170-190 °C



## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

### AMBASSADOR'S TIPS

It is possible to make a ciabella with three chocolates by replacing the GOCCIOLONI dark chocolate with the GOCCIOLONI white chocolate, milk and dark chocolate in equal parts.