



## COCOA CLOUDS

### SOFT CRUNCHY BUNS

DIFFICULTY LEVEL



#### CHOCOLATE DOUGH

##### INGREDIENTS

DOLCE FORNO	g 1000
WATER	g 150
MILK 3.5% FAT	g 200
EGGS	g 150
UNSALTED BUTTER 82% FAT	g 150
YEAST	g 50
SALT	g 15
MORELLINA	g 130
WATER - HOT TO BE COMBINED WITH MORELLINA	g 100
DARK CHOCOLATE CHUNKS - PREVIOUSLY REFRIGERATED FOR A COUPLE OF HOURS	g 200-250

##### PREPARATION

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

##### INGREDIENTS

FLOUR	g 400
SUGAR	g 400
UNSALTED BUTTER 82% FAT	g 335
EGG WHITES	g 80-100
CACAO IN POLVERE	g 40
SALT	g 8

##### PREPARATION

Knead all ingredients together, then 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.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF