



## CHOCOLATE DONUT

BAKED SINGLE-PORZION COVER IN GLAZE

DIFFICULTY LEVEL



### CAKE BATTER

#### INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
UNSALTED BUTTER 82% FAT - SOFTENED	g 750
WATER	g 750

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment or the thick wire whisk attachment, for 5 minutes at medium speed.

### FILLING

#### INGREDIENTS

CUKICREAM CACAO	To Taste
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### COATING

#### INGREDIENTS

MIRABELLA DARK - HEATED TO 45°C	To Taste
MIRABELLA WHITE - HEATED TO 45°C	To Taste

#### PREPARATION

Pour the two products in a jug alternating them.

## FINAL COMPOSITION

Cast a 2-cm layer of batter in each donut mold, then pipe an inner ring of CUKICREAM CACAO.

Cover with another layer of batter and bake at 180-190°C for 25-30 minutes.

When cooled down, remove the donuts from the molds and glaze them so as to create a striped effect.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF