



WOVEN CUBE

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
FRESH YEAST

g 2500
g 1000
g 12
g 120

PREPARATION

Mix all the ingredients until you get a smooth dough.
Let the dough rest for 40 minutes at room temperature.
Divide into 2 1800g batches.
Perform a positive blast chilling cycle.

LAMINATION

INGREDIENTS

BUTTER-PLATTE

g 500

PREPARATION

Laminate the first 1800g dough with 500g of butter in sheets, and fold it in 4 and then in 3
Laminate the second 1800g dough with 500g of butter in sheets and fold it in 4 and then in 4
Let the dough rest in the refrigerator for 1.30 min.
Cut small strips of dough 0.5 cm wide, of the dough with 2 folds in 4 arrange them, laying them down, on top of the dough with the folds in 3 and 4, until it is completely covered.

SAVOURY CREAM

INGREDIENTS

CREMA SNACK	g 200
LIQUID CREAM 35% FAT	g 400
FULL-FAT MILK (3,5% FAT)	g 400
CRESCENZA SOFT CHEESE	g 250
	g 3
SALT	g 3

PREPARATION

Mix all the ingredients in a planetary mixer.
Cut the braided cube diagonally and fill with the CREMA SNACK with Crescenza cheese e salumi.

SWEET FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste
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PREPARATION

Fill the braided hole with CHOCOCREAM CARAMEL FLEUR DE SEL

FINAL COMPOSITION

After resting in the fridge, take the dough with the lines and roll it out to a thickness of about 3mm.

Make a rectangle 13cm long by 5cm wide, create a braid made up of 2 rectangles.

Place in the appropriate cube molds and let rise.

Place in a leavening cell at 26°C for 150-180 minutes with relative humidity of 70-80%.

Once risen, cook at 155°C for 25 minutes.

Farcire con la farcitura salata o la facitura dolce.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF