



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

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