



## NUVOLE AL LATTE

### PASTRY FOR BREAKFAST

DIFFICULTY LEVEL



#### FIRST DOUGH (EVENING)

##### INGREDIENTS

FLOUR W 330

WATER

NATUR ACTIV

g 500

g 275

g 40

##### PREPARATION

Knead all the ingredients in the spiral for about 10 minutes.

Leave to rise for 12 hours at 22-24 hours if C or 16-18 hours at 18-20 (should triple).

#### SECOND DOUGH

##### INGREDIENTS

PANE & LATTE

WATER

PASTA BITTER

CASTER SUGAR

PEPITA FONDENTE 1800

g 500

g 250

g 150

g 80

g 500

##### PREPARATION

Knead BREAD & MILK, water (immediately a 70% then the rest in step) and first dough until you get a smooth and homogeneous dough.

Add sugar and BITTER PASTE then the rain PEPITA 1800.

Place for 60-70 minutes at 28-30, then divide the dough into balls of 50 g, roll up, lay on baking trays with baking paper and let rise for about 3 hours at 30 °C with 80% humidity.

## CRAQUELIN

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### INGREDIENTS

FLOUR W 330	g 360
CACAO IN POLVERE	g 40
RAW SUGAR	g 400
UNSALTED BUTTER 82% FAT	g 335
EGG WHITES	g 80
SALT	g 8

### PREPARATION

Knead cold butter, cocoa and flour and sand, then add sugar and salt and finally the egg whites.  
Spread between two sheets of baking paper to 3mm and break down.

## CHANTILLY WITH CHOCOLATE AND MASCARPONE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 6
LILLY NEUTRO	g 30
MASCARPONE CHEESE	g 200
LIQUID CREAM 35% FAT	g 500

### PREPARATION

Microwave the first part of the cream with the JOYPASTE VANILLA.  
Dissolve the NEUTRAL LILLY in the hot cream.  
Add the BITTER PASTE and blend with immersion mixer.  
Finish with the mascarpone and the remaining fresh cream and blend.  
Cover with contact film and place in the refrigerator for one night.

### FINAL COMPOSITION

Place the craquelin disc over the cloud and bake at 200 °C for about 12-13 minutes.

Once the cloud has cooled, pierce the bottom and stuff with the chantilly with cocoa & mascarpone mounted in planetarium with whip.

Sprinkle with SNOW WHITE.