



## BAULETTO COCONUT MILK CHOCOLATE

### CAKE WITH COCONUT AND MILK CHOCOLATE

DIFFICULTY LEVEL



#### DOUGHT

##### INGREDIENTS

DOLCE FORNO MAESTRO

WATER

EGG YOLK

CASTER SUGAR

SALT

UNSALTED BUTTER 82% FAT

FRESH YEAST

TUTTAFRUTTA COCCO CUBETTI CESARIN

GOCCIOLONI CIOCCOLATO AL LATTE

g 2000

g 650

g 450

g 140

g 16

g 360

g 100

g 400

g 600

##### PREPARATION

Start the dough with DOLCE FORNO, the yeast and 2/3 of the water specified in the recipe.

When the dough begins to form, add the remaining water several times and continue until a smooth structure is obtained.

Add sugar and salt, then the yolks and, when the gluten mesh is well formed, add the soft butter in 2-3 times.

Add the coconut Tuttafrutta and the Goccioloni.

Check that the temperature of the pasta is 26-28°C.

Leave to rise in a tub at 30°C with humidity of 60 for 40 minutes.

Break up and form a piece of 400gr and then tighten the dough well e put it in the appropriate rectangular molds of 500gr.

#### DECORATION

##### INGREDIENTS

NOBEL LATTE

PRALIN DELICRISP COCONTY

g 800

g 1200

##### PREPARATION

Heat the Chocosmart Latte to 40°C with the Pralin Delicrisp Coconty and dip the underside of the cake.

Whip the Chocosmart Latte in the planetary mixer and decorate the surface of the dessert with the help of a pastry bag with a nozzle as desired.

Complete the decoration with SPOT ORIGINAL Dobra, grated coconut and gold leaf.

## FINAL COMPOSITION

After the leavening, after about 2 and a half hours, when the culmination of dough will be approximately at the height of the mold, leave for 10 minutes leavened products exposed to ambient air so that a skin is formed on the surface.

With a sharp knife, make a superficial incision (the cut to be made on the surface of the cake it doesn't have to be too deep and it's necessary to get hired the characteristic shape to the finished product).

Bake at 160°C for around 33-35 minutes and in any case until to reach 92-94°C in the heart.

Freshly baked leavened products must be left to cool in position turned upside down for at least 6-8 hours before being decorated.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER