



CUBE & CUBES

LARGE LEAVENED WITH CARAMEL CUBES

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FRESH YEAST
WATER
CASTER SUGAR
EGG YOLK
UNSALTED BUTTER 82% FAT

g 6500
g 30
g 2300
g 500
g 1600
g 2000

PREPARATION

Start the dough with the DOLCE FORNO MAESTRO, the yeast and all the water provided in the recipe. When the dough begins to form, add the sugar and start adding the yolk in stages until you obtain a smooth structure. Finish with the soft butter which will be added in 3-4 times. Check that the temperature of the dough is 26-28°C. Leave to rise at 20-22°C for 12-14 hours with humidity of 60-70% or if you do not have a humidifier, cover the tub with a plastic sheet. The dough will have to quadruple its volume.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
CASTER SUGAR
SALT
EGG YOLK
UNSALTED BUTTER 82% FAT
HONEY
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
CARAMEL CUBES

g 3500
g 900
g 700
g 110
g 1150
g 2000
g 400
g 150
g 5500

PREPARATION

The following morning the dough should be quadrupled and slightly rounded. Add the required quantities of DOLCE FORNO MAESTRO and water to the evening dough and knead for 10 minutes. Once the DOLCE FORNO MAESTRO has been absorbed, add the sugar, salt, honey and Joypaste Vanilla and knead for about 10 minutes. Then add the egg yolk in several batches. Add the soft butter to the dough in several stages and let the gluten mesh form well in the dough. Gently fold in the Caramel Cubes. Place the dough in a leavening chamber at 30-32°C for 90 minutes. Divide the dough into the desired sizes, then roll up and place on trays or boards and leave to rest for another 20 minutes in the cellar. Roll up again and place in the appropriate paper moulds. Place in a leavening cell at 30-32°C with relative humidity of around 60-70% until the top of the dough reaches around 1 cm from the mould; if the cell does not have a humidifier, keep the pastries covered with

plastic sheets.

DECORATION

INGREDIENTS

COVERDECOR DARK CHOCOLATE
COVERDECOR WHITE CHOCOLATE
CAMEL CUBES

PREPARATION

To Taste When the leavened products are very cold, dip their heads in a mixture of subjective proportions of
To Taste Coverdecor Dark Chocolate and Coverdecor White Chocolate melted at around 50°C.
To Taste Before the surface dries, decorate with some cubes of Caramel Cubes and some sheets of silver.

FINAL COMPOSITION

Once leavening is complete, leave the leavened products exposed to room temperature for 20-25 minutes so that a skin forms on the surface.

Make a cross incision with the help of a scalpel and place a cube of butter in the center.

Cook at 160-170°C for variable times depending on the weight (about 50-55 minutes for 1000 gram leavened products), until reaching 93-95°C at the core.

Upon exiting the oven, turn the leavened products upside down, using the appropriate panettone turners.

Freshly baked leavened products must be left to cool in an upside down position for 8-10 hours before being decorated and then being packaged in moplefan bags.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER