

Golden High Cube



Ingredients

	g	%
Strong Flour	1000	100
Water	380	38
Salt	20	2
Fresh Yeast	50	5
Sugar	50	5
S500	20	2
Softgrain Golden 6 CL	200	20
Mimetic Incorporation	50	5
Mimetic 20 Lamination	500	50

Working method

Mixing

Mixing spiral 4 min. 1st speed - 5 min. 2nd speed. Take out 200 g and follow chocolate layering instructions.

Dough temperature 21°C

Bulk fermentation 5 min.

Roll out At 8 mm and put at -18°C for 30 min.

Lamination Give 2 double folds and put at 4°C for 30 min.

Make up

Make up Get chocolate layering from freezer and place on top of laminated dough before rolling out. Lamine at 2,5 mm. Then cut ribbons of 35 cm high and 6 cm wide. Roll up in a tube and use Sunset Glaze to close. Place into well greased cube mould.

Final fermentation ± 120 min., 28°C, 80% humidity

Baking

Oven temperature 215°C little steam

Baking time 20 min.

Chocolate layering

For the chocolate topping: take out 200 g of dough and mix with 30 g Belcolade Cocoa Powder. Mix for another few minutes until coloured. Roll out at 2 mm in a square shape and place in freezer.