



# 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