



CALLEBAUT®

BELGIUM 1911

Tear & Share Dough Balls with Dark Chocolate Sauce



Ingredients

Dough Balls

- 600g strong flour
- 15g milk powder
- 11g salt
- 15g sugar
- 15g fat
- 26g yeast
- 345g water
- Callebaut™ Chocolate Chunks

Chocolate sauce

- 100g Callebaut™ 811NV Dark Chocolate
- 100g whipping cream

Method

Dough Balls

- Create a dough by combining all the ingredients and add in chocolate chunks.
- Allow the dough to rest under a cover for 1 hour.
- When ready, divide the dough into 15g portions and mould into balls.
- Place the dough balls on a tray in a circular pattern with a gap in between each dough ball.
- Prove the dough balls in a moist atmosphere to prevent skinning.
- Bake in an oven at approx. 230°C for 12-15 minutes.

Chocolate sauce

- Place the dark chocolate and cream together in a plastic bowl and heat them in the microwave for 30 seconds.
- Stir and continue to heat at 10 second intervals until all the chocolate has melted.



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www.fortheloveofchoc.com