



## FRUIT MARGUERITE

### CLASSIC FRENCH DOUGH

---

#### INGREDIENTS

DOLCE FORNO MAESTRO  
FULL-FAT MILK (3,5% FAT)  
SALT  
FRESH YEAST  
BUTTER-PLATTE - LAMINATION

g 1250  
g 500  
g 6  
g 60  
g 500

#### PREPARATION

Mix all the ingredients until you get a smooth dough.  
Leave the dough to rest for 40 minutes at room temperature.  
Carry out a positive killing cycle.  
The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.  
Roll out to 3mm and cut with the lower part of the "MARGEURITE" pastry cutter and create the bottoms of the daisy.

### COLORED COCOA DOUGH

---

#### INGREDIENTS

DOLCE FORNO MAESTRO  
FULL-FAT MILK (3,5% FAT)  
SALT  
FRESH YEAST  
CACAO IN POLVERE  
WATER  
UNSALTED BUTTER 82% FAT

g 685  
g 275  
8  
g 33  
g 50  
g 40  
g 40

#### PREPARATION

Then mix all the ingredients except the water, butter and cocoa which will be added when the dough is finished.  
It is advisable to make a batter with melted butter, warm water and cocoa before adding them to the dough.  
Leave the dough to rest for 30min.  
Roll the dough to 2mm and leave to cool in the refrigerator.

## FRUIT FILLING

---

### INGREDIENTS

FRUTTA IN CREMA CESARIN - MANDARIN  
FRUTTA IN CREMA CESARIN - APRICOT  
FRUTTA IN CREMA CESARIN - BLUEBERRY

To Taste  
To Taste  
To Taste

### PREPARATION

**IN ALTERATIVA ANCHE FARCIFORMO CESARIN**

### FINAL COMPOSITION

Cut the cocoa dough with the "MARGEURITE" pastry cutter and place on the French pastry base.

Place the daisies on a baking tray with a micro-perforated mat and leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.

Bake at 155°C for approximately 22min.

Remove from the oven and polish with a saturated syrup (water and sugar 40-60%) upon exiting the oven.

Stuff the petals with creamed fruit.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF