



GIANDUIA AND MANDARIN CROWN

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
FRESH YEAST
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
BUTTER-PLATTE - LAMINATION

g 1250
g 500
g 6
g 60
g 15
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.
Leave in the refrigerator for 1.30 minutes.
Place the colored cocoa paste(450g) on the puff pastry(1800g+500g flat butter) and roll out to 4mm
Cut strips 23cm long and 1cm wide and braid with 3 strips.
Once the braid has been made, cup a base of paste to obtain a base.

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
g 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.
The proportion between colored pasta and mash is 1 to 4 (in this case 450g of colored pasta and 1800g of mash, the weight of the flat butter is not taken into account)

DARK GIANDUIA BAKESTABLE CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
LIQUID CREAM 35% FAT	g 100
CASTER SUGAR	g 100
EGGS	g 150
SOVRANA	g 120
SINFONIA GIANDUIA FONDENTE	g 600
PRALINE NOISETTE	g 100

PREPARATION

Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.

Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a small boil.

Add the SINFONIA GIANDUIA DARK and the PRALINE NOISETTE, mix well until completely dissolved.

Pour the cream into special 3cm diameter cylinder silicone molds and blast chill

MANDARIN DOME

INGREDIENTS

TANGERINE PUREE - RAVIFRUIT	g 500
- REHYDRATED	g 15
CASTER SUGAR	g 30

PREPARATION

Heat the RAVIFRUIT MANDARIN PUREE and the granulated sugar, add the dissolved gelatine

Pour into 4cm diameter silicone hemisphere moulds

Break down

FINAL COMPOSITION

Leave the braids to rise in rings with a diameter of 10cm and a height of 3cm at 24-26°C for 150-180 minutes with humidity of 70-80%.

Before baking Insert the cylinder of frozen gianduia cooking cream and bake at 155°C for 22min.

Frost the mandarin dome with BLITZ.

Once the braids have been taken out of the oven and cooled, fill the bottom with NOISETTE PRALINES and place the mandarin dome on the cooking cream.

Decorate with 4X4 MANDARIN CUBES and PURPLE FLOWER DOBLA



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF