



NEW YORK ROLL CARAMEL MILK

FALL DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
MILK 3.5% FAT - AT ROOM TEMPERATURE
SALT
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
YEAST
BUTTER-PLATTE

g 1250
g 500
g 12.5
g 8
g 60
g 500

PREPARATION

Mix all the ingredients until obtained a smooth paste.
Leave the dough to rest for 40 minutes at room temperature.
Blast chill at 4°C.
Roll out the dough, fold in the butter, and make one single and one double fold.
Let the dough rest in the refrigerator for 30min.
Stretch the dough at 3mm and create strips 48cm long and 2.5cm wide.
Roll up the strips, place them in the steel rings and let them prove at 24-26°C for 150-180 minutes with 70-80% humidity.
Cook under pressure at 160°C for approximately 20 minutes.

MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOCREAM MILK & COCOA

To Taste

CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

CARAMEL COATING

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE - HEATED AT 32°C

To Taste

FINAL COMPOSITION

Fill the cold New York roll half with the chococream and the other half with the toffee d'or.

Close the holes with the chocosmart.

Decorate with LAYERED CURL MILK DOBLA



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF