



## ON THE WINGS OF SPRING

REVISITING THE CLASSIC MILLE FOGLIE, WITH A DELICATE FLAVOUR OF ALMOND AND RED FRUITS, IN A MODERN FORM

DIFFICULTY LEVEL



### PUFF PASTRY

#### INGREDIENTS

GRANSFOGLIA

WATER

BUTTER-PLATTE

#### PREPARATION

Kg 1 Mix GRANSFOGLIA and water until the dough is not very smooth.

g 450 Leave to rest in the fridge for 2-3 hours, well covered, then start with the folds using the flat butter.

g 700 Proceed with 2 folds in 4, and leave to rest, well covered in the fridge, until the dough is relaxed.

Repeat 2 folds in 4 and leave to rest again, well covered in the fridge, until the dough is sufficiently relaxed for the final rolling out.

Roll out the puff pastry to 2mm thick and put it in the fridge before cutting the wing shape with the SILIKOMART CUTTER

Bake in the oven at 190°C for 15 minutes, sprinkle with BRILLO and finish cooking

### ALMOND GANACHE

#### INGREDIENTS

MOGADOR PREMIUM

FULL-FAT MILK (3,5% FAT)

GELATIN POWDER OR SHEETS 200 BLOOM

WATER

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

LIQUID CREAM

#### PREPARATION

g 70 heat the milk and emulsify with mogador and gelatin mass

g 135 add the chocolate together with the cocoa butter

g 4 finish with the cold liquid cream

g 20 cover and let it rest for a few hours in the refrigerator before whipping

g 150

g 30

g 250

## RED FRUITS FILLING

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### INGREDIENTS

TUTTA FRUTTA RASPBERRY CESARIN

To Taste

### PREPARATION

fill by alternating the layers with the ganache

### FINAL COMPOSITION

alternate the layers of millefeuille with the almond ganache, and add the semi-candied Cesarin berries



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF