



## SAVOURY NEW YORK ROLL

### FRENCH DOUGH

#### INGREDIENTS

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

g 1250  
g 500  
g 10  
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.  
Let the dough rest in the refrigerator for 1.30 minutes.  
Roll out to a height of 3mm and create strips of dough 50cm long and 3cm wide.  
Roll up the strips and then place them in the steel rings previously buttered and dipped in sesame and poppy seeds.  
Leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.  
Pressure cook at 155°C for approximately 25 minutes.

### PHILADELPHIA SALTED CREAM

#### INGREDIENTS

CREMA SNACK  
FULL-FAT MILK (3,5% FAT)  
LIQUID CREAM 35% FAT  
PHILADELPHIA CHEESE  
SALT

g 200  
g 400  
g 400  
g 300  
g 5  
g 5

#### PREPARATION

Whip the CREMASNACK with the milk and cream in a planetary mixer for about 2 minutes. Add the Philadelphia, salt and pepper.

## FINAL COMPOSITION

Cut the salted New Yorks in half and fill with Philadelphia salted cream at the base.

Then arrange a layer of smoked salmon, sliced avocado seasoned with oil, salt and pepper

Finally, place a fried egg.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF