



PASTIERA FLAN

chef Advanced level

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

cold water

butter-platte

PREPARATION

1000g -Knead GRANSFOGLIA and water for 5/8 minutes until the dough is still not very smooth.

450-480g -Leave to rest in the refrigerator overnight, well covered.
700g -Then start with the folds using the butter dish.
-Proceed with two 4-folds and leave to rest, well covered in the refrigerator, until the dough is relaxed. (approximately 45min)
-repeat the same folds twice, until you obtain six folds of 4, leave to rest for an hour in the refrigerator.

-roll the puff pastry to 2mm and leave to rest for 45 minutes in the fridge.
- butter 10cm diameter, 4cm high molds and cover with granulated sugar, make strips 4,5cm high and 35cm long and line the moulds, leave to rest for 15/20min at room temperature.
-place a buttered ring with a diameter of 6cm and a height of 4cm in the center of the ring with the pastry and pre-cook at 160°C for 18min.
-take out of the oven and remove the puff pastry from the rings.

HAZELNUT CRUMBLE

INGREDIENTS

HEIDICAKE

unsalted butter 82% fat

eggs

all-purpose flour

caster sugar

Pasta Frutta Oro orange - Cesarin

PREPARATION

250g -Mix all the ingredients in a planetary mixer with paddle attachment at 75g medium speed, until you obtain a "grainy" structure.
50g -Line the bottom of the puff pastry rings with the hazelnut crumble.
65g
20g
15g

PASTIERA FLAN

INGREDIENTS

full-fat milk (3,5% fat)

liquid cream 35% fat

caster sugar

eggs

egg yolk

SOVRANA

unsalted butter 82% fat

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

Pasta Frutta Oro orange - Cesarin

candied orange paste

orange blossom water

wheat grain - COOKED

candied orange

PREPARATION

700g -Bring the milk with all the aromas to the boil in a saucepan
200g -In the meantime, create the pastel by beating the eggs, egg yolks and 170g sugar, add the corn starch and whisk vigorously.
120g -Pour a small part of boiling milk onto the crayon, then pour it into the 40g saucepan with the rest of the boiling milk and cook until it reaches 83°C.
70g -once the cream is cooked, add the butter, candied orange and cooked wheat.
100g - leave to cool in the refrigerator.
15g - once cooled, heat to 60°C and mix until obtaining a homogeneous 10g consistency and pour the cream into the puff pastry bottoms up to 3/4 of the 25g bottom and bake in the oven for 15min at 160°C, 150 for 15min, 10min at 2g 140°C.
120g - remove from the oven and cool completely.
70g

Final composition

-Decorate with MINI TULIP EGG ASSORTMENT and DAYSY.