



PASTIERA FLAN

👤 Advanced level



RECIPE CREATED BY:

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Pastry Chef

PUFF PASTRY

GRANSFOGLIA

cold water

butter-platte

1000g

450-480g

700g

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

-Leave to rest in the refrigerator overnight, well covered.

-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.

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GROUP

Extraordinary
made simple.

HAZELNUT CRUMBLE

HEIDICAKE

unsalted butter 82% fat
eggs
all-purpose flour
caster sugar
Pasta Frutta Oro orange - Cesarin

250g
75g
50g
65g
20g
15g

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

PASTIERA FLAN

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 - SHREDDDED

700g
200g
170g
120g
40g
70g
100g
15g
10g
25g
2g
120g
70g

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

FINAL COMPOSITION

Decorate with MINI TULIP EGG ASSORMENT and DAYSY.



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