

PASTIERA FLAN

Advanced level



RECIPE CREATED BY:

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Pastry Chef

PUFF PASTRY

GRANSFOGLIA	1000g
cold water	450-480g
butter-platte	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.

HAZELNUT CRUMBLE

HEIDICAKE	250g
unsalted butter 82% fat	75g
eggs	50g
all-purpose flour	65g
caster sugar	20g
Pasta Frutta Oro orange - Cesarin	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.

irca GROUP

Extraordinary made simple.

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full-fat milk (3,5% fat)	700g
liquid cream 35% fat	200g
caster sugar	170g
eggs	120g
egg yolk	40g
SOVRANA	70g
unsalted butter 82% fat	100g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g
Pasta Frutta Oro orange - Cesarin	10g
candied orange paste	25g
orange blossom water	2g
wheat grain - COOKED	120g
candied orange - SHREDDED	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.