



# PASTIERA FLAN

👤 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
- 700g -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

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### 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

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### 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  
100g wheat.  
15g - leave to cool in the refrigerator.  
10g - once cooled, heat to 60°C and mix until obtaining a homogeneous  
25g consistency and pour the cream into the puff pastry bottoms up to 3/4 of the  
2g bottom and bake in the oven for 15min at 160°C, 150 for 15min, 10min at  
120g 140°C.  
70g - remove from the oven and cool completely.

## Final composition

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-Decorate with MINI TULIP EGG ASSORTMENT and DAYSY.