

PASTRY TO SHARE

Intermediate level

STREUSEL

unsalted butter 82% fat	200g
AVOLETTA	400g
white bread flour	180g
CACAO IN POLVERE	40g
salt	3g

- Mix the flour with AVOLETTA and CACAO IN POLVERE.
- Add butter and salt, knead until you get a structure similar to a shortcrust pastry (do not knead too much).
- Place the mixture in a round mould of 20 cm of previously buttered, bake at 160 ºC for 15/20 minutes.

FLUFFY DOUGH

DOLCE FORNO	1000g
full-fat milk (3,5% fat)	220g
eggs	220g
unsalted butter 82% fat	150g
salt	15g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g
fresh yeast	50g

- Mix DOLCE FORNO with the milk, eggs, yeast and JOYPASTE VANIGLIA.
- Once the glutinous mesh has formed well, add the salt and softned butter several times and knead until a smooth and velvety texture with a soft consistency is obtained.
- Form a mash and leave to rise for 40 minutes.

PRE-BAKING GLAZE

MANDORGLASS QUICK SP	2000g
water	1000g
melted butter	100g

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.
- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened cakes.

Warning: the icing must be prepared at the time of use.

irca GROUP
Extraordinary made simple.

FINAL COMPOSITION

- Once the streusel is cooked, wait for it to cool down.
- With the help of a spatula, spread the FRUTTIDOR LAMPONE on the streusel surface, but be careful not to dirty the steel ring.
- In the meantime, break the clouds from the dough of the 30g shapes.
- Roll up and put on the cooked bases of streusel, 9 balls on the edges and a ball always 30 gr in the center.
- Allow to rise for 3:30/4 hours at 30 ºC.
- Cover the balls with the icing and decorate as desired with raw almonds and sugar grains.
- Bake at 165/170 ºC.