



PASTRY TO SHARE

chef Intermediate level

STREUSEL

INGREDIENTS

unsalted butter 82% fat

AVOLETTA

white bread flour

CACAO IN POLVERE

salt

PREPARATION

200g - Mix the flour with AVOLETTA and CACAO IN POLVERE.

400g - Add butter and salt, knead until you get a structure similar to a shortcrust

180g pastry (do not knead too much).

40g - Place the mixture in a round mould of 20 cm of previously buttered, bake at 3g 160 °C for 15/20 minutes.

FLUFFY DOUGH

INGREDIENTS

DOLCE FORNO

full-fat milk (3,5% fat)

eggs

unsalted butter 82% fat

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh yeast

PREPARATION

1000g - Mix DOLCE FORNO with the milk, eggs, yeast and JOYPASTE VANIGLIA.

220g - Once the glutinous mesh has formed well, add the salt and softned butter

220g several times and knead until a smooth and velvety texture with a soft

150g consistency is obtained.

15g - Form a mash and leave to rise for 40 minutes.

15g

50g

PRE-BAKING GLAZE

INGREDIENTS

MANDORGLASS QUICK SP

water

melted butter

PREPARATION

2000g - Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil

1000g (sunflowers, peanuts, etc.) for a few minutes.

100g - 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.

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 °C.
- Cover the balls with the icing and decorate as desired with raw almonds and sugar grains.
- Bake at 165/170 °C.