



NEW YORK ROLL CARAMEL MILK

👤 Advanced level

Fall dessert for the DOBLA Winter Wonderland

CROISSANT DOUGH

Ingredients

DOLCE FORNO MAESTRO

milk 3.5% fat

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

yeast

butter-platte

Preparation

1250g Mix all the ingredients until obtained a smooth paste.

500g Leave the dough to rest for 40 minutes at room temperature.

12.5g Blast chill at 4°C.

8g Roll out the dough, fold in the butter, and make one single and one double fold.

60g Let the dough rest in the refrigerator for 30min.

500g Stretch the dough at 3mm and create strips 48cm long and 2.5cm wide.

Roll up the strips, place them in the steel rings and let them prove at 24-26°C for 150-180 minutes with 70-80% humidity.

Cook under pressure at 160°C for approximately 20 minutes.

Final composition

Fill the cold New York roll half with the chococream and the other half with the toffee d'or.

Close the holes with the chocosmart.

Decorate with LAYERED CURL MILK DOBLA