



NEW YORK ROLL CARAMEL MILK

👤 Advanced level

Fall dessert for the DOBLA Winter Wonderland

CROISSANT DOUGH

DOLCE FORNO MAESTRO

milk 3.5% fat

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

yeast

butter-platte

1250g

500g

12.5g

8g

60g

500g

Mix all the ingredients until obtained a smooth paste.

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

Blast chill at 4°C.

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

Let the dough rest in the refrigerator for 30min.

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

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GROUP

Extraordinary
made simple.