



# GIANDUIA AND MANDARIN CROWN

👤 Advanced level



RECIPE CREATED BY:

Omar Ibrik  
Pastry Chef

## CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

butter-platte

1250g

500g

6g

60g

15g

500g

Mix all the ingredients until you get a smooth dough. Leave the dough to rest for 40 minutes at room temperature.

Carry out a positive killing cycle.

The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.

Leave in the refrigerator for 1.30 minutes.

Place the colored cocoa paste(450g) on the puff pastry(1800g+500g flat butter) and roll out to 4mm. Cut strips 23cm long and 1cm wide and braid with 3 strips.

Once the braid has been made, cup a base of paste to obtain a base.

## COLORED COCOA DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

water

unsalted butter 82% fat

685g

275g

8g

33g

50g

40g

40g

Then mix all the ingredients except the water, butter and cocoa which will be added when the dough is finished.

It is advisable to make a batter with melted butter, warm water and cocoa before adding them to the dough.

**The proportion between colored pasta and mash is 1 to 4 (in this case 450g of colored pasta and 1800g of mash, the weight of the flat butter is not taken into account)**

**irca**  
GROUP

Extraordinary  
made simple.

## DARK GIANDUIA BAKESTABLE CREAM

full-fat milk (3,5% fat)	1000g	Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
liquid cream 35% fat	100g	
caster sugar	100g	Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a small boil.
eggs	150g	
<u>SOVRANA</u>	120g	Add the SINFONIA GIANDUIA DARK and the PRALINE NOISETTE, mix well until completely dissolved.
SINFONIA GIANDUIA FONDENTE	600g	
<u>PRALINE NOISETTE</u>	100g	Pour the cream into special 3cm diameter cylinder silicone molds and blast chill

## MANDARIN DOME

tangerine puree	500g	Heat the RAVIFRUIT MANDARIN PUREE and the granulated sugar, add the dissolved gelatine
	15g	
caster sugar	30g	Pour into 4cm diameter silicone hemisphere moulds Break down

## FINAL COMPOSITION

Leave the braids to rise in rings with a diameter of 10cm and a height of 3cm at 24-26°C for 150-180 minutes with humidity of 70-80%.

Before baking Insert the cylinder of frozen gianduia cooking cream and bake at 155°C for 22min.

Frost the mandarin dome with BLITZ.

Once the braids have been taken out of the oven and cooled, fill the bottom with NOISETTE PRALINES and place the mandarin dome on the cooking cream.

Decorate with 4X4 MANDARIN CUBES and PURPLE FLOWER DOBLA



Extraordinary  
made simple.