



GIANDUIA AND MANDARIN CROWN

👤 Advanced level

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

butter-platte

PREPARATION

- 1250g Mix all the ingredients until you get a smooth dough.
- 500g Leave the dough to rest for 40 minutes at room temperature.
- 6g Carry out a positive killing cycle.
- 60g The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.
- 15g
- 500g 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

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

water

unsalted butter 82% fat

PREPARATION

- 685g Then mix all the ingredients except the water, butter and cocoa which will
- 275g be added when the dough is finished.
- 8g It is advisable to make a batter with melted butter, warm water and cocoa
- 33g before adding them to the dough.
- 50g **The proportion between colored pasta and mash is 1 to 4 (in this case**
- 40g **450g of colored pasta and 1800g of mash, the weight of the flat butter is**
- 40g **not taken into account)**

DARK GIANDUIA BAKESTABLE CREAM

INGREDIENTS

full-fat milk (3,5% fat)

liquid cream 35% fat

caster sugar

eggs

SOVRANA

SINFONIA GIANDUIA FONDENTE

PRALINE NOISETTE

PREPARATION

1000g Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
100g Boil the milk and cream and add it to the previously prepared mixture, mix
100g well and bring back to a small boil.
150g Add the SINFONIA GIANDUIA DARK and the PRALINE NOISETTE, mix well
120g until completely dissolved.
600g Pour the cream into special 3cm diameter cylinder silicone molds and blast
100g chill

MANDARIN DOME

INGREDIENTS

tangerine puree

caster sugar

PREPARATION

500g Heat the RAVIFRUIT MANDARIN PUREE and the granulated sugar, add the
15g dissolved gelatine
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 giandua 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