



# GIANDUIA AND MANDARIN CROWN

chef 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

Leave in the refrigerator for 1.30 minutes.

500g 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 450g of colored pasta and 1800g of mash, the weight of the flat butter is not taken into account)**

40g

40g

## DARK GIANDUIA BAKESTABLE CREAM

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### 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

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### 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

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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