

# GIANDUIA AND MANDARIN CROWN

## **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.

60q The next day, roll out the dough, add the butter, and make a classic 3 and 4

15g 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**

#### **INGREDIENTS**

#### DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

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water

unsalted butter 82% fat

#### **PREPARATION**

6859 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.

 $_{500}$  The proportion between colored pasta and mash is 1 to 4 (in this case

 $\frac{1}{2}$  450g of colored pasta and 1800g of mash, the weight of the flat butter is

not taken into account)

## **DARK GIANDUIA BAKESTABLE CREAM**

INGREDIENTS	PREPARATION
full-fat milk (3,5% fat)	Og Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
liquid cream 35% fat	Og Boil the milk and cream and add it to the previously prepared mixture, mix
caster sugar 10	Og well and bring back to a small boil.
eggs 15	Add the SINFONIA GIANDUIA DARK and the PRALINE NOISETTE, mix well
SOVRANA 12	until completely dissolved.
SINFONIA GIANDUIA FONDENTE 60	Pour the cream into special 3cm diameter cylinder silicone molds and blast
PRALINE NOISETTE	og chill

## **MANDARIN DOME**

INGREDIENTS	PREPARATION
tangerine puree 500g	Heat the RAVIFRUIT MANDARIN PUREE and the granulated sugar, add the
150	dissolved gelatine
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