

#COMPLETAMENTE

Advanced level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

PUFF PASTRY

GRANSFOGLIA	1000g
cold water	450g
MARBUR CROISSANT 20%	700g

Knead for 5 minutes until the batter is not very smooth. Refrigerate for at least 2-3 hours, then flatten to a thickness of about 2 centimeters giving a rectangular shape. Place on a half of the "700" batter of "technical" butter thrown out of the refrigerator about 2 hours before. Cover the butter with the other half of the "batter" and seal the edges well. Smooth out the dough by bringing the dough to a rectangular shape and to a thickness of about 2 centimeters, bend to 3. Without giving any rest, roll out the dough again and fold it to 4. Cover with a plastic sheet to avoid drying and place in the fridge for at least 1 hour, then repeat a fold at 3 and one at 4. Let it rest in the refrigerator for at least 1 hour (well covered with a plastic sheet), spread the dough to the final thickness of about 2-4 millimeters, cut or cut in the desired shapes and leave to rest on baking sheets with baking paper before baking.
Cook the dough on a perforated baking sheet and micro-perforated carpet, place another sheet and baking sheet and cook under pressure. Bake at 170 ° c ventilated oven. Once the pastry is cooked, dust the BRILLO and heart to caramelize at about 220 ° C. When the pastry is still hot, brush it with melted cocoa butter.
Once the dough has cooled, cut 14x5 cm rectangles.

SPONGE CAKE

SFRULLA	500g
eggs - tiepide	300g
water	100g

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

AMARENA JELLY

LILLY NEUTRO	30g
FRUTTIDOR AMARENA	200g
Warm water	30g

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finally add the FRUTTIDOR AMARENA.

CHANTILLY

liquid cream 35% fat	500g
water	100g
LILLY NEUTRO	100g
JOYGELATO MASCARPONE	20g
JOYGELATO COCCO	30g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	10g

Combine all the ingredients in the planetary mixer and bring to a semi-whipped consistency.

CHOUX

DELI CHOUX	335g
Warm water - 50-55°C	535g

Heat the water to 50-55 ° C and place in the planetary mixer together with the DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest 10 minutes and then dress with a smooth nozzle on forosil rugs.

CRAQUELIN

all-purpose flour	130g
AVOLETTA	80g
raw sugar	140g
unsalted butter 82% fat	155g

Soften the butter and then add the flour, the small vanilla and the mixed sugar. Stir until obtaining a mass similar to short pastry. Place between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour. Cut out, with the help of a pastry cutter, discs to be placed on each single puff before cooking. It is possible to color the mass with water-soluble powder colors.
Once cooked and cooled, soak them in caramel.

ITALIAN CHANTILLY

TOP CREAM	100g
water	250g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	10g
liquid cream 35% fat - montata	350g

Make the custard with the first 3 ingredients, then add the whipped cream and add it to the cream and mix gently.

FINAL COMPOSITION

Pour a part of the chantilly into a square steel mold, place the amarena gelatin in the center, another chantilly and finish with the sponge cake. To break down .
Turn the cake out of the mold, and stick the sheets of caramelized dough on the edges.
On the top of the cake, decorate with spikes of various sizes with Italian-style chantilly and mascarpone / coconut cream and add the Italian-flavored caramelized cream puffs.