



#COMPLETAMENTE

👩🍳 Advanced level

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

cold water

MARBUR CROISSANT 20%

PREPARATION

1000g 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

INGREDIENTS

SFRULLA

eggs - tiepide

water

PREPARATION

500g Whip all the ingredients in a planetary mixer for 8-10 minutes, place the
300g whipped dough in the previously well-greased and floured molds, then
100g cook at 180-200 ° c.

AMARENA JELLY

INGREDIENTS

LILLY NEUTRO

FRUTTIDOR AMARENA

Warm water

PREPARATION

30g Heat the water in the microwave, dissolve the LILLY NEUTRO with a
200g whisk and finally add the FRUTTIDOR AMARENA.
30g

CHANTILLY

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

JOYGELATO MASCARPONE

JOYGELATO COCCO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

500g Combine all the ingredients in the planetary mixer and bring to a semi-
100g whipped consistency.
100g
20g
30g
10g

CHOUX

INGREDIENTS

DELI CHOUX

Warm water - 50-55°C

PREPARATION

335g Heat the water to 50-55 ° C and place in the planetary mixer together
535g 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

INGREDIENTS

all-purpose flour

AVOLETTA

raw sugar

unsalted butter 82% fat

PREPARATION

130g Soften the butter and then add the flour, the small vanilla and the
80g mixed sugar. Stir until obtaining a mass similar to short pastry. Place
140g between two sheets of silicon paper and spread at 3mm then put to
155g 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

INGREDIENTS

TOP CREAM

water

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

liquid cream 35% fat - montata

PREPARATION

100g Make the custard with the first 3 ingredients, then add the whipped
250g cream and add it to the cream and mix gently.
10g
350g

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.