



CARAMEL MILLE-FEUILLE

👤 Intermediate level

MODERN SINGLE SERVE

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

water

EYLEN CROISSANT/SFOGLIA

PREPARATION

1000g Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained.
450g
700g Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using EYLEN CROISSANT/SFOGLIA or "technical" butter-platte. Make a 3-layer fold and a 4-layer fold and let it rest in the fridge. Then repeat the 3-layer and 4-layer fold and let it rest again in the fridge well covered with plastic sheet.
Roll out the puff pastry to 3cm thick and refrigerate before cutting it by the edges as 3mm thickness and 15cm long.
Bake in the oven at 190°C for 25 minutes until golden color.

VANILLA AND WHITE CHOCOLATE CHANTILLY

INGREDIENTS

milk 3.5% fat

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

PREPARATION

100g Heat up the milk with the JOYPASTE at 85°C.
5g Add the LILLY and stir.
15g Pour over the chocolate and emulsify with the hand blender. Add in the cold
170g liquid cream mixing well and let crystallize in the refrigerator around 8 hours.
200g

Final composition

Whip the white chocolate and vanilla Chantilly in a planetary mixer until firm consistency.

Dress two Chantilly cylinders on the first strip of puff pastry alternating with CHOCOCREAM.

Dress thin strips of TOFFEE D'OR CARAMEL between the creams.

Repeat this operation on another strip of puff pastry and overlap the first one.

Close with the puff pastry strip and decorate with TOFFEE D'OR CARAMEL and a CHOCOLATE VANILLA POD DOBLA.