



RED FRUIT ROLL

🏠 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

fresh yeast

1250g

500g

12g

10g

60g

-Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.

-Form a paste and leave for 40 minutes.

-Roll out the dough until you obtain a rectangle and place it at 0°C for a few hours

RASPBERRY COLORED PASTA

type 00 white flour

water

raspberries purée

caster sugar

unsalted butter 82% fat

salt

red food coloring

280g

35g

130g

20g

45g

2g

2g

-Knead all the ingredients except the butter which should be added when the dough is almost finished.

-Knead until you obtain a smooth and consistent paste. The proportion between colored paste and paste is 1 to 4 (in this case 450g of colored paste and 1800g of paste, the weight of the flat butter is not taken into account)

irca
GROUP

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LAMINATION

butter-platte

500g

Roll out the red mash to the size of the classic mash. Place the two doughs on top of each other and flake the 2 doughs with a 500g slab of butter and make a simple indentation, then give 2 double folds. Leave to rest for at least 2 hours at 0°C. Then cut small strips of dough 0.5 cm wide, arrange them, lying down, on top of the dough until it is completely covered.

BROWNIE INSERT

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

750g

190g

225g

In a stand mixer with paddle attachment, mix IRCA BROWNIES CHOC and water for 2-3 minutes at low speed. Finally, mix for another minute, adding the melted butter at low speed (without whipping the mixture). Using a pastry bag, fill the dough in the silicone (silicone made of 3x3 cm trapezoidal cylinders) filling it 3/4 full. Cook at 170-180 °C for approximately 14-15 minutes. Once cooked, cool quickly in a blast chiller until completely frozen. Remove the brownie cylinders from the silicone and store tightly covered in the freezer until ready to use.

FRUIT ROUGES FILLING

FRUTTIDOR LAMPONE

FRUTTIDOR MIRTILLO

150g

100g

Mix the two fruitizers together

FINAL COMPOSITION

After resting, roll out the dough to 3mm in a sheeter so as to always have the strips perpendicular to the rollers, and therefore lengthening them and not widening them.

Cut the dough and make rectangles measuring 32 x 3.5 cm.

Wrap the freshly cut dough around the still frozen brownie cylinders (2 turns).

Place in a leavening cell at 28-30°C for 150-180 minutes with relative humidity of 70-80%.

Cook at 145°C for 20-22 minutes, after exiting the oven polish with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%)

Once cool, finish with the red fruit compote.

Finally decorate with **Peach blossom**.



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