



MANGO AND CARMEL MILLEFOGLIE

👤 Advanced level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

MANGO GANACHE

SINFONIA CIOCCOLATO BIANCO

FRUTTIDOR MANGO

lukewarm water

500g

500g

100g

Mix FRUTTIDOR with warm water (40°C).
Melt chocolate at 40°C and add it to the mixture while mixing with an immersion blender.
Cover with a film and let it rest for at least 4 hours in the fridge.

PUFF PASTRY

GRANSFOGLIA

Using GRANSFOGLIA create sheets of puff pastry of thickness of 5 mm.

CARMEL FILLING

CHOCOSMART CARMEL CRUMBLE

qb

Melt at 32-35°C.

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Spread over the surface of the puff pastry a thin layer of caramel filling and let it crystallize.

Create some puff pastry rectangles of 4x10 centimetres, and with a pastry bag fill them with the mango ganache.

Overlap the rectangles creating 3 layers of pastry and 2 of ganache as in the picture.

Place in the fridge for about 1 hour and then dip the pastries for 1/3 of their height into CHOCOSMART CARAMEL CRUMBLE previously melted at 32-35°C.

Decorate the surface using mango ganache, fresh mango cubes (or FRUTTIDOR MANGO) and Mini Petals Yellow Dobra



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