

MANGO AND CARAMEL MILLEFOGLIE

Advanced level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

MANGO GANACHE

SINFONIA CIOCCOLATO BIANCO	500g	Mix FRUTTIDOR with warm water (40°C).
FRUTTIDOR MANGO	500g	Melt chocolate at 40°C and add it to the mixture while mixing with an immersion blender.
lukewarm water	100g	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.

CARAMEL FILLING

CHOCOSMART CARAMEL CRUMBLE	qb	Melt at 32-35°C.

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 Dobla

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