



FRUIT MARGUERITE

👤 Advanced level



RECIPE CREATED BY:

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Pastry Chef

CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)
salt
fresh yeast
butter-platte

1250g
500g
6g
60g
500g

Mix all the ingredients until you get a smooth dough. Leave the dough to rest for 40 minutes at room temperature. Carry out a positive killing cycle. The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold. Roll out to 3mm and cut with the lower part of the "MARGEURITE" pastry cutter and create the bottoms of the daisy.

COLORED COCOA DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)
salt
fresh yeast
CACAO IN POLVERE
water
unsalted butter 82% fat

685g
275g
8
33g
50g
40g
40g

Then mix all the ingredients except the water, butter and cocoa which will be added when the dough is finished. It is advisable to make a batter with melted butter, warm water and cocoa before adding them to the dough. Leave the dough to rest for 30min. Roll the dough to 2mm and leave to cool in the refrigerator.

FRUIT FILLING

Frutta in crema Cesarin - Mandarin

qb

IN ALTERNATIVA ANCHE FARCIFORNO CESARIN

Frutta in crema Cesarin - Apricot

qb

Frutta in crema Cesarin - Blueberry

qb

FINAL COMPOSITION

Cut the cocoa dough with the "MARGEURITE" pastry cutter and place on the French pastry base.

Place the daisies on a baking tray with a micro-perforated mat and leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.

Bake at 155°C for approximately 22min.

Remove from the oven and polish with a saturated syrup (water and sugar 40-60%) upon exiting the oven.

Stuff the petals with creamed fruit.



Extraordinary
made simple.