

# FRUIT MARGUERITE

Advanced level




RECIPE CREATED BY:

**Omar Ibrik**

Pastry Chef


## CLASSIC FRENCH DOUGH

| | |
|---|---|
| DOLCE FORNO MAESTRO | 1250g |
| full-fat milk (3,5% fat) | 500g |
| salt | 6g |
| fresh yeast | 60g |
| butter-platte | 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 | 685g |
| full-fat milk (3,5% fat) | 275g |
| salt | 8 |
| fresh yeast | 33g |
| CACAO IN POLVERE | 50g |
| water | 40g |
| unsalted butter 82% fat | 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 |
| Frutta in crema Cesarin - Apricot | qb |
| Frutta in crema Cesarin - Blueberry | qb |

**IN ALTERATIVA ANCHE FARCIFORNO CESARIN**


irca GROUP

Extraordinary made simple.

## 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.