



FRUIT MARGUERITE

👤 Advanced level

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

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

PREPARATION

1250g Mix all the ingredients until you get a smooth dough.
500g Leave the dough to rest for 40 minutes at room temperature.
6g Carry out a positive killing cycle.
60g The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.
500g 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

INGREDIENTS

DOLCE FORNO MAESTRO

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

CACAO IN POLVERE

water
unsalted butter 82% fat

PREPARATION

685g Then mix all the ingredients except the water, butter and cocoa which will
275g be added when the dough is finished.
8 It is advisable to make a batter with melted butter, warm water and cocoa
33g before adding them to the dough.
50g Leave the dough to rest for 30min.
40g Roll the dough to 2mm and leave to cool in the refrigerator.
40g

FRUIT FILLING

INGREDIENTS

Frutta in crema Cesarin - Mandarin

Frutta in crema Cesarin - Apricot

Frutta in crema Cesarin - Blueberry

PREPARATION

qb **IN ALTERNATIVA ANCHE FARCIFORNO CESARIN**

qb

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.



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