



SAVOURY NEW YORK ROLL

chef Intermediate level

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.

10g 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 Let the dough rest in the refrigerator for 1.30 minutes.

Roll out to a height of 3mm and create strips of dough 50cm long and 3cm wide.

Roll up the strips and then place them in the steel rings previously buttered and dipped in sesame and poppy seeds.

Leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.

Pressure cook at 155°C for approximately 25 minutes.

PHILADELPHIA SALTED CREAM

INGREDIENTS

CREMA SNACK

full-fat milk (3,5% fat)

liquid cream 35% fat

Philadelphia cheese

salt

PREPARATION

200g Whip the CREMASNACK with the milk and cream in a planetary mixer for

400g about 2 minutes. Add the Philadelphia, salt and pepper.

400g

300g

5g

5g

Final composition

Cut the salted New Yorks in half and fill with Philadelphia salted cream at the base.
Then arrange a layer of smoked salmon, sliced avocado seasoned with oil, salt and pepper
Finally, place a fried egg.