

SAVOURY NEW YORK ROLL

Intermediate level



RECIPE CREATED BY:

Omar Ibrik

Pastry Chef

FRENCH DOUGH

DOLCE FORNO MAESTRO	1250g
full-fat milk (3,5% fat)	500g
salt	10g
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.
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

CREMA SNACK	200g
full-fat milk (3,5% fat)	400g
liquid cream 35% fat	400g
Philadelphia cheese	300g
salt	5g
	5g

Whip the CREMASNACK with the milk and cream in a planetary mixer for about 2 minutes. Add the Philadelphia, salt and pepper.

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.

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Extraordinary made simple.