



BERRIES AND COCOA DOME

👤 Advanced level

CLASSIC FRENCH DOUGH

INGREDIENTS

[DOLCE FORNO MAESTRO](#)

full-fat milk (3,5% fat)

salt

fresh yeast

[JOYPASTE VANIGLIA MADAGASCAR/BOURBON](#)

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.
- 15g
- 500g Leave in the refrigerator for 1.30 minutes.
- 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.
- 8g It is advisable to make a batter with melted butter, warm water and cocoa
- 33 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

BROWNIE DOUGH

INGREDIENTS

IRCA BROWNIES CHOC

water

melted butter

PREPARATION

- 1000g Mix all the ingredients except the melted butter with a whisk
- 250g Add the melted butter, continue mixing, until you obtain a smooth mixture.
- 300g Fill the "savarin" silicone molds and cook in a static oven for 10-15 minutes at 180-190°C with the valve closed.

COCOA INSERT

INGREDIENTS

CUKICREAM CACAO

PREPARATION

Fill 2cm diameter semisphere molds and blast chill.

RASPBERRY DOME

INGREDIENTS

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

PREPARATION

- 500g Mix water with LILLY NEUTRO.
- 100g Add FRUTTIDOR RASPBERRY, mix and pour into the 2cm diameter silicone
- 100g mould.
Place in the freezer until completely hardened.

Final composition

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

Wrap the Brownie around it, tucking in each petal.

Place the domes in a round perforated mold and leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.

Insert the previously chilled cocoa insert in the centre. Bake at 155°C for around 24min.

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

Frost the raspberry dome with BLITZ, place the raspberry dome.

Decorate with PEACH BLOSSOM DOBLA.