



BERRIES AND COCOA DOME

👤 Advanced level



RECIPE CREATED BY:

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Pastry Chef

CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

butter-platte

1250g

500g

6g

60g

15g

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.

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

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

water

unsalted butter 82% fat

685g

275g

8g

33

50g

40g

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.

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BROWNIE DOUGH

IRCA BROWNIES CHOC

water

melted butter

1000g

250g

300g

Mix all the ingredients except the melted butter with a whisk

Add the melted butter, continue mixing, until you obtain a smooth mixture.

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

CUKICREAM CACAO

qb

Fill 2cm diameter semisphere molds and blast chill.

RASPBERRY DOME

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

500g

100g

100g

Mix water with LILLY NEUTRO.

Add FRUTTIDOR RASPBERRY, mix and pour into the 2cm diameter silicone mould.

Place in the freezer until completely hardened.

FINAL COMPOSITION

Cut the cocoa dough with the "MARGEURITE" 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.



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