

BERRIES AND COCOA DOME

Pasic 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.

6q Carry out a positive killing cycle.

60q The next day, roll out the dough, add the butter, and make a classic 3 and 4

15a 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

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

wate

unsalted butter 82% fat

PREPARATION

6859 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.

Og Leave the dough to rest for 30min.

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 "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.