



MILLE-FEUILLE SAFFRON AND CARAMEL

chef Intermediate level

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

cold water

unsalted butter

PREPARATION

1000g Knead for 5 minutes GRANSFOGLIA and water until a not completely

450g "smooth" dough is obtained.

700g Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using "technical" butter-platte.

Make a 3-layer fold and a 4-layer fold and let it rest in the fridge.

Then repeat the 3-layer and 4-layer fold and let it rest again in the fridge well covered with plastic sheet.

Roll out the puff pastry to 3cm thick and refrigerate before cutting it by the edges as 3mm thickness and 15cm long.

Bake in the oven at 190°C for 25 minutes until golden color.

VANILLA AND WHITE CHOCOLATE CHANTILLY

INGREDIENTS

milk 3.5% fat

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

saffron pistils

CHOCOSMART CARAMEL CRUMBLE

PREPARATION

100g With CHOCOSMART CARAMEL CRUMBLE you get a **crumbled glaze with a**

5g thick and dry consistency, which guarantees a clean cut without cracks.

15g It is also excellent as a delicious **filling cream** ideal for cakes, tartlets,

170g pralines, single servings, eclair and cream puffs. To obtain it, melt it at

200g 28/30° C and dress it directly in the product or mount it in a planetary mixer

5g to obtain a softer consistency, ideal to be used in a sac à poche.

500g It is resistant to freezing, does not contain gluten or hydrogenated fats.

500g Heat up the milk with the JOYPASTE at 85°C.

Add the LILLY and stir.

Pour over the chocolate and emulsify with the hand blander. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

Final composition

Whip the white chocolate and vanilla Chantilly in a planetary mixer until firm consistency.

Dress two Chantilly cylinders on the first strip of puff pastry alternating with CHOCOCREAM.

Dress thin strips of TOFFEE D'OR CARAMEL between the creams.

Repeat this operation on another strip of puff pastry and overlap the first one.

Close with the puff pastry strip and decorate with TOFFEE D'OR CARAMEL and with Dobra GEOMETRIC LEAF e CURVY LEAF YELLOW chocolate decorations.