

MILLE-FEUILLE SAFFRON AND CARAMEL

Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

PUFF PASTRY

GRANSFOGLIA	1000g
cold water	450g
unsalted butter	700g

Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained.
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 190ºC for 25 minutes until golden color.

VANILLA AND WHITE CHOCOLATE CHANTILLY

milk 3.5% fat	100g
JOYPASTE VANIGLIA BIANCA	5g
LILLY NEUTRO	15g
SINFONIA CIOCCOLATO BIANCO	170g
liquid cream 35% fat	200g
saffron pistils	5g
CHOCOSMART CARAMEL CRUMBLE	500g

With CHOCOSMART CARAMEL CRUMBLE you get a **crumbled glaze with a thick and dry consistency**, which guarantees a clean cut without cracks.

It is also excellent as a delicious **filling cream** ideal for cakes, tartlets, pralines, single servings, eclaire and cream puffs. To obtain it, melt it at 28/30° C and dress it directly in the product or mount it in a planetary mixer to obtain a softer consistency, ideal to be used in a sac à poche.
It is resistant to freezing, does not contain gluten or hydrogenated fats.
Heat up the milk with the JOYPASTE at 85ºC.
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.

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Extraordinary made simple.

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 Dobla GEOMETRIC LEAF e CURVY LEAF YELLOW chocolate decorations.