

EASTER CROWN

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO 2500g Mix all the ingredients for 15/20min.

1000g Let the dough rest for 40 minutes at room temperature. full-fat milk (3,5% fat)

12g Divide into 2 1800g batches, perform a positive blast chilling cycle. salt

20g

fresh yeast 120g

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

COLORED COCOA DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat) salt

fresh yeast

water

CACAO IN POLVERE

unsalted butter 82% fat

PREPARATION

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170g Then mix all the ingredients except the water, butter and cocoa which will

70g be added once the dough is finished.

2q It is recommended to make a batter with the melted butter, warm water

8g and cocoa before adding them to the dough.

Let it cool overnight in the fridge.

10g

10g

YELLOW COLORED PASTA

INGREDIENTS PREPARATION

type 00 white flour 280g Mix all the ingredients except the butter, which will be added when the water 135g dough is almost ready.

isse dought is almost ready.

sugar 20g Mix until you get a smooth and consistent dough. 5g Let it cool overnight in the fridge.

salt 5g Let it cool overnight in unsalted butter 82% fat 45g

food colourant 1,4g

LAMINATION

INGREDIENTS PREPARATION

butter-platte 500g Roll out a dough with a 500g butter sheet, fold it in 4s twice.

Roll out the second dough with the same amount of butter, then roll out the dough until it is 90cm long and divide it into 3 equal parts, place the yellow coloured dough (150g) already rolled out and weighed before on two parts of the dough already divided, and place the cocoa coloured dough (150g) on the last remaining part.

Place the cocoa coloured dough part (150g) in the middle of the other 2 doughs with yellow coloured dough so as to obtain a 3 fold and make a further simple recess, then a 3 fold.

Let both doughs cool

Cut small strips of dough 0.5cm wide, arrange the dough with the coloured parts, laying them out, on top of the dough with folds 2 to 4 until it is completely covered.

LEMON AND ORANGE CAKE

INGREDIENTS PREPARATION

DOLCE VARESE

1000g Put the ingredients in a planetary mixer and mix with foil for about 5

eggs

500g minutes at medium speed, then place in a 60x40 pan and cook at 165°c for

unsalted butter 82% fat 500g 18min

After letting it cool, cut it out using a 5 cm diameter pastry cutter.

PASTIERA FLAN

INGREDIENTS

full-fat milk (3,5% fat)	700g
liquid cream 35% fat	200g
caster sugar	170g

eggs	120g	
egg yolk	40g Preparation	
SOVRANA	70g -In a saucepan, bring the milk to the boil with all the flavor	urings
unsalted butter 82% fat	$_{ m 100g}$ -In the meantime, create the batter by beating the eggs, ϵ	gg yolks and
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	sugar, add the corn starch and whisk vigorously.	
Pasta Frutta Oro orange - Cesarin	-Pour a small amount of boiling milk on the batter, then p saucepan with the rest of the boiling milk and cook until i	our it into the
orange blossom water	- saucepan with the rest of the boiling milk and cook until in 2g -once the cream is cooked, add the butter, candied orang	t reacnes 83°C.
	120g wheat.	e and cooked
candied orange	-put in the appropriate moulds and cook for 20 minutes a	t 160°c

Final composition

After resting in the fridge, take the dough with the lines and roll it out to a thickness of about 3mm.

Cut 22x3cm rectangles and then join the longest sides of the rectangle making them match up to form a ring-shaped loaf Cut the base of the ring from the same dough.

Place the cake in the center and leave to rise in a ring mold with a diameter of 10cm and a height of 2cm at 26°C for 120-150 minutes with relative humidity at 70-80%.

Once risen, insert the flan already partially cooked in the center of the ring and cook at 140°C° for 25 minutes, when out of the oven, glaze with a saturated syrup (water and sugar 40-60%).

-blast chill

Decorate with PEACH BLOSSOM DOBLA.