



# EASTER CROWN

👤 Advanced level



**RECIPE CREATED BY:**

Omar Ibrik  
Pastry Chef

## CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

2500g

1000g

12g

120g

20g

Mix all the ingredients for 15/20min.

Let the dough rest for 40 minutes at room temperature.

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

## COLORED COCOA DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

water

unsalted butter 82% fat

170g

70g

2g

8g

12g

10g

10g

Then mix all the ingredients except the water, butter and cocoa which will be added once the dough is finished.

It is recommended to make a batter with the melted butter, warm water and cocoa before adding them to the dough.

Let it cool overnight in the fridge.

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## YELLOW COLORED PASTA

type 00 white flour	280g	Mix all the ingredients except the butter, which will be added when the dough is almost ready. Mix until you get a smooth and consistent dough. Let it cool overnight in the fridge.
water	135g	
sugar	20g	
salt	5g	
unsalted butter 82% fat	45g	
food colourant	1,4g	

## LAMINATION

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.
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## LEMON AND ORANGE CAKE

### DOLCE VARESE

eggs	1000g	Put the ingredients in a planetary mixer and mix with foil for about 5 minutes at medium speed, then place in a 60x40 pan and cook at 165°C for 18min After letting it cool, cut it out using a 5 cm diameter pastry cutter.
unsalted butter 82% fat	500g	
	500g	



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## PASTIERA FLAN

full-fat milk (3,5% fat)	700g	-In a saucepan, bring the milk to the boil with all the flavourings
liquid cream 35% fat	200g	
caster sugar	170g	-In the meantime, create the batter by beating the eggs, egg yolks and sugar, add the corn starch and whisk vigorously.
eggs	120g	
egg yolk	40g	
<u>SOVRANA</u>	70g	-Pour a small amount of boiling milk on the batter, then pour it into the saucepan with the rest of the boiling milk and cook until it reaches 83°C.
unsalted butter 82% fat	100g	
<u>JOYPASTE VANIGLIA</u>		
<u>MADAGASCAR/BOURBON</u>	15g	-once the cream is cooked, add the butter, candied orange and cooked wheat.
Pasta Frutta Oro orange - Cesarin	10g	
orange blossom water	2g	-put in the appropriate moulds and cook for 20 minutes at 160°C
	120g	-blast chill
candied orange		

## 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%).

Decorate with PEACH BLOSSOM DOBLA.



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