



EASTER CROWN

chef Advanced level

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

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

1000g Let the dough rest for 40 minutes at room temperature.

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

120g

20g

COLORED COCOA DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

water

unsalted butter 82% fat

PREPARATION

170g Then mix all the ingredients except the water, butter and cocoa which will be added once the dough is finished.

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

8g and cocoa before adding them to the dough.

12g Let it cool overnight in the fridge.

10g

10g

YELLOW COLORED PASTA

INGREDIENTS

type 00 white flour
water
sugar
salt
unsalted butter 82% fat
food colourant

PREPARATION

280g Mix all the ingredients except the butter, which will be added when the 135g dough is almost ready.
20g Mix until you get a smooth and consistent dough.
5g Let it cool overnight in the fridge.
45g
1,4g

LAMINATION

INGREDIENTS

butter-platte

PREPARATION

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

DOLCE VARESE

eggs
unsalted butter 82% fat

PREPARATION

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 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)

liquid cream 35% fat

caster sugar

eggs

egg yolk

SOVRANA

unsalted butter 82% fat

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

Pasta Frutta Oro orange - Cesarin

orange blossom water

candied orange

PREPARATION

700g -In a saucepan, bring the milk to the boil with all the flavourings

200g -In the meantime, create the batter by beating the eggs, egg yolks and

170g sugar, add the corn starch and whisk vigorously.

120g -Pour a small amount of boiling milk on the batter, then pour it into the

40g saucepan with the rest of the boiling milk and cook until it reaches 83°C.

70g -once the cream is cooked, add the butter, candied orange and cooked

wheat.

100g -put in the appropriate moulds and cook for 20 minutes at 160°C

15g -blast chill

10g

2g

120g

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.