



MANDARIN AND GIANDUIA DOME

chef Advanced level

ITALIAN CLASSIC DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water
full-fat milk (3,5% fat)
eggs
salt
unsalted butter 82% fat
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
Pasta Frutta Oro lemon - Cesarin
Pasta Frutta Oro orange - Cesarin
fresh yeast

PREPARATION

3000g Use a mixer with plunger arms.
400g Knead all the ingredients (except the butter) for approximately 20 minutes.
300g Then add the butter and continue until you obtain a smooth and velvety
450g paste with a soft consistency.
30g Leave the dough to rise for 40 minutes to allow it to rise.
300g Divide the dough in two (approximately 2200 g)
15g Knock down positively (to have a better result during the folding phase).
15g
15g
120g

LAMINATION

INGREDIENTS

butter-platte

PREPARATION

500g Flake a pastry with a 500 g slab of butter and make a simple indentation, then give 1 fold at 3, then 1 fold at 4.
Flake the second pastry with the same quantity of butter but give 2 folds to 4 (pasta that will be cut into strips).
Let it rest for at least 30 minutes in the refrigerator.

REVERSE LAMINATION

Lower the dough to a height of 2-3 cm.

Cut strips of dough 4-5mm thick

Lightly moisten the surface of the puffed dough with folds 3 and 4 and place the previously cut strips of dough on the surface until it is completely covered.

Leave to rest for another 30 minutes in the fridge before proceeding with forming the domes

MILK CHOCOLATE AND ORANGE FINACIER

INGREDIENTS

AVOLETTA

type 00 white flour

VIGOR BAKING

cornstarch

egg whites

unsalted butter 82% fat

SINFONIA CIOCCOLATO LATTE 38%

salt

Pasta Frutta Oro orange - Cesarin

PREPARATION

350g Mix the dry elements and then add the egg whites.

35g Melt the butter at low temperature and add it to the previously melted
2,5g chocolate and orange paste.

20g Combine the two compounds until you obtain a homogeneous mixture
260g Spread on a 40X60 baking tray with baking paper and bake for 10-12
55g minutes. at 160-170°C with the valve closed.

105g Leave to cool.
2,5g Blast down and cup discs with a diameter of 5 cm
20g

MANDARIN AND GIANDUIA FILLING

INGREDIENTS

NOUGATY GIANDUIA

candied tangerin peel in cubes

PREPARATION

qb Fill each financier square with a layer of gianduia nougaty.

qb Blast chill until completely frozen. Store the squares in the freezer until used.

Final composition

Laminate the dough with a sheeter to a thickness of 3-4mm

Cut out discs of dough with a diameter of 12-12.5 cm (keeping the decorated part in contact with the bench).

Place the milk chocolate and orange finacier in the center of the discs and close the edges of the croissant dough to form a dome.

Place in a leavening cell at a temperature of 26°C with relative humidity of approximately 70% for 2 hours.

cook in a fan oven at 150°C for 25 minutes.

Once baked, polish them while still hot with a saturated syrup (60-40).