



# MANDARIN AND GIANDUIA DOME

👤 Advanced level



**RECIPE CREATED BY:**

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Cioccolatiere

## ITALIAN CLASSIC DOUGH

### 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

3000g

400g

300g

450g

30g

300g

15g

15g

15g

120g

Use a mixer with plunger arms.

Knead all the ingredients (except the butter) for approximately 20 minutes.

Then add the butter and continue until you obtain a smooth and velvety paste with a soft consistency. Leave the dough to rise for 40 minutes to allow it to rise.

Divide the dough in two (approximately 2200 g) Knock down positively (to have a better result during the folding phase).

## LAMINATION

butter-platte

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.

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made simple.

## 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 FINANCIER

### AVOLETTA

type 00 white flour

### VIGOR BAKING

cornstarch

egg whites

unsalted butter 82% fat

SINFONIA CIOCCOLATO LATTE 38%

salt

Pasta Frutta Oro orange - Cesarin

350g

35g

2,5g

20g

260g

55g

105g

2,5g

20g

Mix the dry elements and then add the egg whites.

Melt the butter at low temperature and add it to the previously melted chocolate and orange paste.

Combine the two compounds until you obtain a homogeneous mixture

Spread on a 40X60 baking tray with baking paper and bake for 10-12 minutes. at 160-170°C with the valve closed.

Leave to cool.

Blast down and cup discs with a diameter of 5 cm

## MANDARIN AND GIANDUIA FILLING

### NOUGATY GIANDUIA

candied tangerin peel in cubes

qb

qb

Fill each financier square with a layer of gianduia nougaty.

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 financier 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).



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