

MANDARIN AND GIANDUIA DOME

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.

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).

15g 15g

15g

120g

LAMINATION

INGREDIENTS

butter-platte

PREPARATION

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 FINANCIER

INGREDIENTS	PREPARATION
AVOLETTA 350g	Mix the dry elements and then add the egg whites.
type 00 white flour 35g	Melt the butter at low temperature and add it to the previously melted
VIGOR BAKING 2,5g	chocolate and orange paste.
cornstarch 20g	
egg whites 260g	Spread on a 40X60 baking tray with baking paper and bake for 10-12
unsalted butter 82% fat 55g	minutes. at 160-170°C with the valve closed.
SINFONIA CIOCCOLATO LATTE 38% 105g	Leave to cool.
salt 2,5g	Blast down and cup discs with a diameter of 5 cm
Pasta Frutta Oro orange - Cesarin 20g	

MANDARIN AND GIANDUIA FILLING

PREPARATIO

NOUGATY GIANDUIA

candied tangerin peel in cubes

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 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).