



ON THE WINGS OF SPRING

🏠 Intermediate level

Revisiting the classic mille foglie, with a delicate flavour of almond and red fruits, in a modern form



RECIPE CREATED BY:
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Pastry Chef

PUFF PASTRY

GRANSFOGLIA

water
butter-platte

1kg
450g
700g

Mix GRANSFOGLIA and water until the dough is not very smooth.

Leave to rest in the fridge for 2-3 hours, well covered, then start with the folds using the flat butter.

Proceed with 2 folds in 4, and leave to rest, well covered in the fridge, until the dough is relaxed.

Repeat 2 folds in 4 and leave to rest again, well covered in the fridge, until the dough is sufficiently relaxed for the final rolling out.

Roll out the puff pastry to 2mm thick and put it in the fridge before cutting the wing shape with the SILIKOMART CUTTER

Bake in the oven at 190°C for 15 minutes, sprinkle with BRILLO and finish cooking

ALMOND GANACHE

MOGADOR PREMIUM
full-fat milk (3,5% fat)
gelatin powder or sheets 200 bloom
water

SINFONIA CIOCCOLATO BIANCO

BURRO DI CACAO

liquid cream

70g
135g
4g
20g
150g
30g
250g

heat the milk and emulsify with mogador and gelatin mass

add the chocolate together with the cocoa butter
finish with the cold liquid cream

cover and let it rest for a few hours in the refrigerator before whipping

irca
GROUP

Extraordinary
made simple.

RED FRUITS FILLING

Tutta Frutta Raspberry Cesarin

qb fill by alternating the layers with the ganache

FINAL COMPOSITION

alternate the layers of millefeuille with the almond ganache, and add the semi-candied Cesarin berries



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