

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	1kg
water	450g
butter-platte	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 190ºC for 15 minutes, sprinkle with BRILLO and finish cooking

ALMOND GANACHE

MOGADOR PREMIUM	70g
full-fat milk (3,5% fat)	135g
gelatin powder or sheets 200 bloom	4g
water	20g
SINFONIA CIOCCOLATO BIANCO	150g
BURRO DI CACAO	30g
liquid cream	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

RED FRUITS FILLING

Tutta Frutta Raspberry Cesarin	qb

fill by alternating the layers with the ganache

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

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