



# 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

## PUFF PASTRY

### INGREDIENTS

GRANSFOGLIA

water

butter-platte

### PREPARATION

- 1kg Mix GRANSFOGLIA and water until the dough is not very smooth.
- 450g Leave to rest in the fridge for 2-3 hours, well covered, then start with the folds
- 700g 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

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### INGREDIENTS

MOGADOR PREMIUM  
full-fat milk (3,5% fat)  
gelatin powder or sheets 200 bloom  
water  
SINFONIA CIOCCOLATO BIANCO  
BURRO DI CACAO  
liquid cream

### PREPARATION

70g heat the milk and emulsify with mogador and gelatin mass  
135g add the chocolate together with the cocoa butter  
4g finish with the cold liquid cream  
20g cover and let it rest for a few hours in the refrigerator before whipping  
150g  
30g  
250g

## RED FRUITS FILLING

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### INGREDIENTS

Tutta Frutta Raspberry Cesarin

### PREPARATION

qb fill by alternating the layers with the ganache

## Final composition

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



RECIPE CREATED BY:

**DAVIDE LISTA**

PASTRY CHEF