



ON THE WINGS OF SPRING

chef 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

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

INGREDIENTS

Tutta Frutta Raspberry Cesarin

PREPARATION

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