

ON THE WINGS OF SPRING

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	70g
full-fat milk (3,5% fat)	135g
gelatin powder or sheets 200 bloom	4 g
water	20g

SINFONIA CIOCCOLATO BIANCO **BURRO DI CACAO**

liquid cream

150g 30g PREPARATION

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

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