



SAVARIN BRIOCHES CITRUS AND BERGAMOT

👤 Advanced level

Citrus and bergamot savarin



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

SAVARIN DOUGHT

DOLCE FORNO

type 00 white flour
eggs
unsalted butter 82% fat
fresh yeast
salt

1000g
200g
1050g
300g
30g
25g

Mix the DOLCE FORNO - flour - yeast - salt and 350 g of cold eggs in a planetary mixer with a leaf. When the dough begins to form add the remaining eggs in stages, until a good gluten mesh is created (about 20 minutes). Finally add the soft butter in 2-3 times until completely absorbed. Cover the bowl with plastic wrap and leave to double in volume in the cold room at 26-28°C (about 2 hours). Knead again for a few minutes. With the help of a pastry bag, fill the mold up to halfway and let it rise at 28/30°C until the dough reaches the top of the mould. Bake at about 160°C in a fan oven for 12/15 minutes.

CITRUS FRUITS SYRUP

water
caster sugar
tangerine puree - Profumi d'Italia
Mandarino di Ciaculli Cesarin

500g
500g
150g

Bring the water and sugar to the boil. Once the syrup is around 45-50°C, add the fruit pulp and mix with an immersion blender.

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GROUP

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FINAL COMPOSITION

Immerse the savarins in the citrus syrup heated to 65-70°C for about 30-45 minutes.

Squeeze them lightly to remove the excess syrup and put them on a rack to drain.

Cover the savarins with MIRAGEL SPRAY.

Insert a little Profumi D'Italia Bergamotto into the typical slot of the savarin and then arrange the dessert in Tartelette Cup Dobra in dark chocolate.

Decorate with silver foil.



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