

# SAVARIN BRIOCHES CITRUS AND BERGAMOT

Advanced level

Citrus and bergamot savarin




RECIPE CREATED BY:

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**Pasticciere e Gelatiere**


## SAVARIN DOUGHT

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|---|---|
| DOLCE FORNO | 1000g |
| type 00 white flour | 200g |
| eggs | 1050g |
| unsalted butter 82% fat | 300g |
| fresh yeast | 30g |
| salt | 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

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| water | 500g |
| caster sugar | 500g |
| tangerine puree - Profumi d'Italia Mandarino di Ciaculli Cesarin | 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.

## 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 Dobla in dark chocolate.
Decorate with silver foil.


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