VEGAN PUFF PASTRY BASKET

Intermediate level



RECIPE CREATED BY:

Filippo Falciola

Pastry Chef

VEGAN CROISSANT

VEGAN CROISSANT	1000g
water - COLD	400g
fresh yeast	40g
EYLEN CREMA/CAKE - ALTERNATIVELY KASTLE CAKE	30g
KASTLE CROISSANT	500g

- Mix VEGAN CROISSANT, yeast, water and Kastle Cake or Eylen Cream/Cake until you get a smooth and velvety dough, let it rest for 10-15 minutes at refrigerator temperature (2-4°).
- roll out the dough, place the margarine in the center and fold the dough over it so that it completely wraps it.
- Roll out the dough and fold it over itself in three layers; repeat by folding it into four.
- Let it rest for 10-15 minutes in the refrigerator; then roll it out to a thickness of about 4 millimeters.
- Cut 10x10 cm squares, fold them over themselves diagonally to create triangles.
- Make two cuts about 1 cm away from the edge of the length of 8 cm, so that only the tip of the triangle remains joined and the two cuts do not meet.
- Reopen the triangle and cross the two cut edges of dough by folding them in opposite directions, until you obtain a rhomboid basket.
- Leave in the leavening cell for 80-90 minutes at a temperature of 28-30°C and with a relative humidity of 70-80%.

FRUIT FILLING

FRUTTIDOR MELA - ALTERNATIVELY FRUTTIDOR TROPICAL	qb

- Before baking, once the leavening is finished, lightly press the inside of the basket and fill with plenty of Fruttidor Mela 90%.

VEGAN CREAM

Plant based milk	500g
VEGAN CREAM	200g

- Mix the vegan cream with the vegetable drink using a whisk.

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Extraordinary made simple.

FINAL COMPOSITION

- Bake the baskets at 180°C for 18-20 minutes. The best results are obtained by baking the cakes before the leavening reaches its peak. The temperatures and times indicated can be modified at the discretion of the operator to adapt them to particular environmental conditions.
- Once cooled, dress the vegan cream on top of the Fruttidor and decorate with fresh berries.