



RUNAWAY STRAWBERRIES

🏠 Basic level

Baking cake

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
caster sugar
eggs

1.000g
500g
120g
100g

Knead together all the ingredients in a planetary mixer with the paddle, the dough should be mixed well. Let it rest in the fridge for at least 1 hour. Cover a micro-perforated stainless steel ring mold (18 cm diameter; 2,5 cm high).

PUFF PASTRY

GRANSFOGLIA

water
liquid cream 35% fat

MARBUR CROISSANT 20%

1.000g
300g
150g
680g

Knead GRANSFOGLIA with water and cream for 5 minutes, the dough should look rough. Put in the fridge for 2-3 hours, then knead gently and form into a smooth rectangle 1 cm high. Put on one half of the dough MARBUR CROISSANT, flattened to 1 cm, cover it with the other half of the dough and seal the edges well. Make a 3-layer fold, then roll out again and make a 4-layer fold. Cover the dough with a plastic sheet to avoid drying and let it rest in the fridge for 1 hour at least. Repeat both folds (3-layers fold, then 4-layers fold), then cover the dough with a plastic sheet again and allow the dough to rest in the fridge for 3-4 more hours. Roll out to 4-5 mm, use the appropriate cutter to obtain a grid and lay it onto a tray lined with parchment paper. Let it rest at room temperature for 1 hour. Bake at 180°C until golden brown.

CLASSIC BISCUIT

SFRULLA
eggs

1000g
1200g

Whip all the ingredients in a planetary mixer at maximum speed for 7-8 minutes.
Spread 450gr of whipped mixture over a 60x40 cm tray with parchment paper.
Bake at 210-230°C in a deck oven or at 190-210°C in convection oven for 5-7 minutes.
Let cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you have to use it.

FINAL COMPOSITION

Place on the bottom of the shortcrust a layer of sponge cake or biscuit 2 mm high.
Spread an abundant layer of FRUTTIDOR FRAGOLA.
Bake in the oven at 180°C for about 35 minutes.
Let it cool, remove from the ring mould and place it over the puff pastry grill (with a hole in the center)
Decorate with fresh strawberries.



Extraordinary
made simple.