



RUNAWAY STRAWBERRIES

chef Basic level

Baking cake

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

caster sugar

eggs

PREPARATION

- 1.000g Knead together all the ingredients in a planetary mixer with the paddle, the dough should be mixed well.
- 500g Let it rest in the fridge for at least 1 hour.
- 120g Cover a micro-perforated stainless steel ring mold (18 cm diameter; 2,5 cm high).

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

water

liquid cream 35% fat

MARBUR CROISSANT 20%

PREPARATION

1.000g Knead GRANSFOGLIA with water and cream for 5 minutes, the dough 300g should look rough.
150g Put in the fridge for 2-3 hours, then knead gently and form into a smooth 680g 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

INGREDIENTS

SFRULLA

eggs

PREPARATION

1000g Whip all the ingredients in a planetary mixer at maximum speed for 7-8 1200g 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.