



1812

🏠 Intermediate level

SFOGLIA ALLA PANNA

GRANSFOGLIA

liquid cream 35% fat
water
butter-platte

1.000g
150g
300g
680g

Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours, and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on one half of the "dough" platte butter, flattened to 1 cm, cover the butter with the other half of the "dough" and seal the edges well. Roll-out the dough evenly returning to a rectangular shape and a thickness of about 1 cm., Give two folds by 4, cover with plastic wrap and refrigerate for at least 1 hour, roll-out and give the other two folds by 4. After a rest in refrigerator for at least 3-4 hours, roll-out the dough to the final thickness of about 2 mm, let rest at room temperature for about an hour, bake at 180°C until it reaches a nice golden colour.

CREMA IMPERIALE

IMPERIALE

liquid cream 35% fat

milk 3.5% fat

200g

200g

400g

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PAN CAKES

CREPE-WAFFLE-PANCAKE MIX

water

unsalted butter 82% fat

VIGOR BAKING

500g

575g

75g

7g

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CAVIALE AI LAMPONI

water
PASTA AROMATIZZANTE LAMPONE
caster sugar
RIFLEX POWDER NEUTRAL

200g
20g
40g
40g

Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours, and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on one half of the "dough" platte butter, flattened to 1 cm, cover the butter with the other half of the "dough" and seal the edges well. Roll-out the dough evenly returning to a rectangular shape and a thickness of about 1 cm., Give two folds by 4, cover with plastic wrap and refrigerate for at least 1 hour, roll-out and give the other two folds by 4. After a rest in refrigerator for at least 3-4 hours, roll-out the dough to the final thickness of about 2 mm, let rest at room temperature for about an hour, bake at 180°C until it reaches a nice golden colour.



Extraordinary
made simple.