

1812

# **SFOGLIA ALLA PANNA**

### **INGREDIENTS**

**GRANSFOGLIA** 

liquid cream 35% fat water butter-platte

### PREPARATION

1.000g 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**

### **INGREDIENTS**

**IMPERIALE** 

liquid cream 35% fat milk 3.5% fat

## **PREPARATION**

200g Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a
 200g dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours,
 400g 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.

## **PAN CAKES**

**VIGOR BAKING** 

### **INGREDIENTS**

CREPE-WAFFLE-PANCAKE MIX water unsalted butter 82% fat

## **PREPARATION**

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.

# **CAVIALE AI LAMPONI**

### **INGREDIENTS**

water
PASTA AROMATIZZANTE LAMPONE
caster sugar
RIFLEX POWDER NEUTRAL

## **PREPARATION**

2009 Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a 20g 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.