

1812

Intermediate level

SFOGLIA ALLA PANNA

GRANSFOGLIA	1.000g
liquid cream 35% fat	150g
water	300g
butter-platte	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	200g
liquid cream 35% fat	200g
milk 3.5% fat	400g

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.

PAN CAKES

CREPE-WAFFLE-PANCAKE MIX	500g
water	575g
unsalted butter 82% fat	75g
VIGOR BAKING	7g

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

water	200g
PASTA AROMATIZZANTE LAMPONE	20g
caster sugar	40g
RIFLEX POWDER NEUTRAL	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.