



1812

👤 Intermediate level

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
150g dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours,
300g and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on
680g 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

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

water

unsalted butter 82% fat

VIGOR BAKING

PREPARATION

500g Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a
575g dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours,
75g and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on
7g 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

200g 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,
40g and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on
40g 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.