



# BERRIES AND CINNAMON SAVARIN

👤 Intermediate level

LEAVENED SINGLE PORTION

## SAVARIN

### INGREDIENTS

DOLCE FORNO TRADITION  
type 00 strong flour  
yeast  
salt  
unsalted butter 82% fat  
eggs

### PREPARATION

500g In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast,  
100g salt and 350 gr of cold eggs.  
15g When the dough begins to take shape add the remaining eggs gradually to  
12,5g obtain a fine glutinic net.  
150g Add the soft butter in 2/3 times and knead until it is completely absorbed.  
525g Cover the bowl with plastic wrap and place it in a proofer room at 24/26°C  
until it's doubled in size.  
Knead again for few minutes.  
Using a pastry bag, half-fill the mould and let it rest at 28/30°C until the  
leavened dough reaches the top of the mould  
Bake at 160/165°C, fan oven, for 12/15 minutes.

## WHIPPED CINNAMON GANACHE

### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO BIANCO 33%  
liquid cream 35% fat  
JOYPASTE CANNELLA

### PREPARATION

80g Bring the liquid cream (1) with the JOYPASTE CANNELLA to a boil.  
130g Pour the liquid cream on SINFONIA CIOCCOLATO BIANCO and emulsify  
200g Pour in gently the cold liquid cream (2) and emulsify.  
20 g Cover with a plastic wrap and place it in a refrigerator for at least 4 hours.

## WILD BERRIES SYRUP

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### INGREDIENTS

water  
caster sugar  
wild berries

### PREPARATION

250g Bring to a boil the water with the sugar.  
250g Once the mixture reaches 45-50°C add the fruit purée and mix.  
250g

## Final composition

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Soak the savarin into the warm syrup previously heated at 65°-70°C for about 30-45 minutes.

Squeeze gently the savarin to remove the extra syrup and then transfer them to a griddle to remove the excess syrup.

Cover the savarin with MIRAGEL SPRAY.

Fill the center of the savarin with some FRUTTIDOR FRUTTI DI BOSCO.

Using a pastry bag pipe spread over the FRUTTIDOR some cinnamon and white chocolate whipped ganache

Use a CINNAMON DOBLA and some edible gold leaf to decorate the savarin.