

BERRIES AND CINNAMON SAVARIN

Intermediate level

LEAVENED SINGLE PORTION

SAVARIN

DOLCE FORNO TRADITION	500g
type 00 strong flour	100g
yeast	15g
salt	12,5g
unsalted butter 82% fat	150g
eggs	525g

In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast, salt and 350 gr of cold eggs.
When the dough begins to take shape add the remaining eggs gradually to obtain a fine glutinic net.
Add the soft butter in 2/3 times and knead until it is completely absorbed.
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

liquid cream 35% fat	80g
SINFONIA CIOCCOLATO BIANCO 33%	130g
liquid cream 35% fat	200g
JOYPASTE CANNELLA	20 g

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

WILD BERRIES SYRUP

water	250g
caster sugar	250g
wild berries	250g

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

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Extraordinary made simple.

FINAL COMPOSITION

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.