



# BERRIES AND CINNAMON SAVARIN

👤 Intermediate level

LEAVENED SINGLE PORTION

## SAVARIN

DOLCE FORNO TRADITION

type 00 strong flour

yeast

salt

unsalted butter 82% fat

eggs

500g

100g

15g

12,5g

150g

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

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

JOYPASTE CANNELLA

80g

130g

200g

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

## 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.



Extraordinary  
made simple.