# GIANDUIA AND MANDARIN CROWN

# **CLASSIC FRENCH DOUGH**

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 1250	Mix all the ingredients until you get a smooth dough.
FULL-FAT MILK (3,5% FAT)	g 500	Leave the dough to rest for 40 minutes at room temperature.
SALT	g 6	Carry out a positive killing cycle.
FRESH YEAST	g 60	The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15	Leave in the refrigerator for 1.30 minutes.
BUTTER-PLATTE - LAMINATION	g 500	Place the colored cocoa paste(450g) on the puff pastry(1800g+500g flat butter) and roll out to 4mm
		Cut strips 23cm long and 1cm wide and braid with 3 strips.
		Once the braid has been made, cup a base of paste to obtain a base.

# **COLORED COCOA DOUGH**

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 685	Then mix all the ingredients except the water, butter and cocoa which will be added when the dough
FULL-FAT MILK (3,5% FAT)	g 275	is finished.
SALT	g 8	It is advisable to make a batter with melted butter, warm water and cocoa before adding them to the
FRESH YEAST	g 33	dough.
CACAO IN POLVERE	g 50	The proportion between colored pasta and mash is 1 to 4 (in this case 450g of colored pasta
WATER	g 40	and 1800g of mash, the weight of the flat butter is not taken into account)
UNSALTED BUTTER 82% FAT	g 40	, , , , , , , , , , , , , , , , , , ,



### DARK GIANDUIA BAKESTABLE CREAM

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 1000	Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
LIQUID CREAM 35% FAT	g 100	Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a
CASTER SUGAR	g 100	small boil.
EGGS	g 150	Add the SINFONIA GIANDUIA DARK and the PRALINE NOISETTE, mix well until completely
SOVRANA	g 120	dissolved.
SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 600	Pour the cream into special 3cm diameter cylinder silicone molds and blast chill
PRALINE NOISETTE	g 100	

### **MANDARIN DOME**

INGREDIENTS		PREPARATION
TANGERINE PUREE - RAVIFRUIT	g 500	Heat the RAVIFRUIT MANDARIN PUREE and the granulated sugar, add the dissolved gelatine
- REHYDRATED	g 15	Pour into 4cm diameter silicone hemisphere moulds
CASTER SUGAR	g 30	Break down

### **FINAL COMPOSITION**

Leave the braids to rise in rings with a diameter of 10cm and a height of 3cm at 24-26°C for 150-180 minutes with humidity of 70-80%.

Before baking Insert the cylinder of frozen gianduia cooking cream and bake at 155°C for 22min.

Frost the mandarin dome with BLITZ.

Once the braids have been taken out of the oven and cooled, fill the bottom with NOISETTE PRALINES and place the mandarin dome on the cooking cream.

Decorate with 4X4 MANDARIN CUBES and PURPLE FLOWER DOBLA





# RECIPE CREATED FOR YOU BY **OMAR IBRIK**

PASTRY CHEF

