

BISCUIT FLAVOURED MILLEFOGLIE

MODERN INTERPRETATION OF A CLASSIC OF THE PASTRY TRADITION

DIFFICULTY LEVEL B B





PUFF PASTRY

INGREDIENTS		PREPARATION
GRANSFOGLIA	g 1450	Knead water, cream, GRANSFOGLIA in a planetary mixer with the hook attachment or in a
WATER - COLD	g 435	spiral kneading machine, for 5 minutes, until you obtain a dough which is still rough and not yet
LIQUID CREAM 35% FAT - COLD	g 220	smooth.
MARBUR PLATTE	g 1000	Refrigerate for 2-3 hours.
		Roll the dough out into a 2-cm thick rectangular layer.
		Lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges
		well.
		Evenly roll out in order to shape the dough into a 2-cm thick rectangle again and make a 3-layer

Cover the dough with a plastic sheet and refrigerate for another hour.

fold, then roll out again and make a 4-layer fold immediately after.

In the end, roll the dough to 2-3cm, place it onto trays lined with parchment paper and let rest for about 20 minutes before baking.

Cover the dough with a plastic sheet to avoid drying and let rest in the fridge for 1 hour at least.

Bake at 190-200°C for about 20 minutes.

Repeat both the 3-layer and the 4-layer folding.

When cooled down, cut out into 9X5cm rectangles.



CRUNCHY FOIL

INGREDIENTS		PREPARATION
PRALIN DELICRISP CLASSIC - HEATED TO 32°C	g 300	Spread PRALIN DELICRISP in a thin layer between two sheets of parchment paper.
		Refrigerate for 1 hour.
		When cold, cut into 8x4cm rectangles.

MILK CHOCOLATE FOIL

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED	g 300	Spread the tempered chocolate between tho acetate sheets.
		Let pre-crystallize at room temperature, then cut into 8x4cm rectangles.
		Let crystallize completely in the fridge.

BISCUIT FLAVOURED MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 220	Whip all the ingredients in a planetary mixer with the whisk attachment until soft and creamy.
LIQUID CREAM 35% FAT	g 1000	
WATER	g 200	
JOYPASTE BISCOTTO PREMIUM	g 80	

DECORATION

INGREDIENTS

HAPPYKAO To Taste



FINAL COMPOSITION

Place a crunchy foil onto a rectagle of puff pastry and make them stick.

Trasfer the biscuit flavoured mousse in a pastry bag fitted with a plain round tip and pipe some puffs of mousse onto the whole top surface of the dessert.

Cover with a milk chocolate foil and pipe another layer of mousse in the same way.

Close the dessert with a rectangle of puff pastry and dust with HAPPYCAO.

Decorate as you like most.

