



## BERRIES AND COCOA DOME

### CLASSIC FRENCH DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO  
FULL-FAT MILK (3,5% FAT)  
SALT  
FRESH YEAST  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
BUTTER-PLATTE

#### PREPARATION

g 1250 Mix all the ingredients until you get a smooth dough.  
g 500 Leave the dough to rest for 40 minutes at room temperature.  
g 6 Carry out a positive killing cycle.  
g 60 The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.  
g 15 Leave in the refrigerator for 1.30 minutes.  
g 500 Roll out to 3mm and cut with the lower part of the "MARGEURITE" pastry cutter and create the bottoms of the daisy.

### COLORÉD COCOA DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO  
FULL-FAT MILK (3,5% FAT)  
SALT  
FRESH YEAST  
CACAO IN POLVERE  
WATER  
UNSALTED BUTTER 82% FAT

#### PREPARATION

g 685 Then mix all the ingredients except the water, butter and cocoa which will be added when the dough  
g 275 is finished.  
g 8 It is advisable to make a batter with melted butter, warm water and cocoa before adding them to the  
33 dough.  
g 50 Leave the dough to rest for 30min.  
g 40 Roll the dough to 2mm and leave to cool in the refrigerator.  
g 40

## BROWNIE DOUGH

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### INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER	g 250
MELTED BUTTER	g 300

### PREPARATION

Mix all the ingredients except the melted butter with a whisk

Add the melted butter, continue mixing, until you obtain a smooth mixture.

Fill the "savarin" silicone molds and cook in a static oven for 10-15 minutes at 180-190°C with the valve closed.

## COCOA INSERT

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### INGREDIENTS

CUKICREAM CACAO	To Taste
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### PREPARATION

Fill 2cm diameter semisphere molds and blast chill.

## RASPBERRY DOME

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### INGREDIENTS

FRUTTIDOR LAMPONE	g 500
WATER	g 100
LILLY NEUTRO	g 100

### PREPARATION

Mix water with LILLY NEUTRO.

Add FRUTTIDOR RASPBERRY, mix and pour into the 2cm diameter silicone mould.

Place in the freezer until completely hardened.

## FINAL COMPOSITION

Cut the cocoa dough with the "MARGEURITE" pastry cutter and place on the French pastry base.

Wrap the Brownie around it, tucking in each petal.

Place the domes in a round perforated mold and leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.

Insert the previously chilled cocoa insert in the centre. Bake at 155°C for around 24min.

Remove from the oven and polish with a saturated syrup (water and sugar 40-60%) upon exiting the oven.

Frost the raspberry dome with BLITZ, place the raspberry dome.

Decorate with PEACH BLOSSOM DOBLA.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF