

MANDARIN AND GIANDUIA DOME

ITALIAN CLASSIC DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 3000	Use a mixer with plunger arms.
WATER	g 400	Knead all the ingredients (except the butter) for approximately 20 minutes.
FULL-FAT MILK (3,5% FAT)	g 300	Then add the butter and continue until you obtain a smooth and velvety paste with a soft consistency.
EGGS	g 450	Leave the dough to rise for 40 minutes to allow it to rise.
SALT	g 30	Divide the dough in two (approximately 2200 g)
UNSALTED BUTTER 82% FAT	g 300	Knock down positively (to have a better result during the folding phase).
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15	
PASTA FRUTTA ORO LEMON - CESARIN	g 15	
PASTA FRUTTA ORO ORANGE - CESARIN	g 15	
FRESH YEAST	g 120	

LAMINATION

INGREDIENTS		PREPARATION
BUTTER-PLATTE	g 500	Flake a pastry with a 500 g slab of butter and make a simple indentation, then give 1 fold at 3, then 1
		fold at 4.
		Flake the second pastry with the same quantity of butter but give 2 folds to 4 (pasta that will be cut
		into strips).
		Let it rest for at least 30 minutes in the refrigerator.



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REVERSE LAMINATION

PREPARATION

Lower the dough to a height of 2-3 cm.

Cut strips of dough 4-5mm thick

Lightly moisten the surface of the puffed dough with folds 3 and 4 and place the previously cut strips $\frac{1}{2}$

of dough on the surface until it is completely covered.

Leave to rest for another 30 minutes in the fridge before proceeding with forming the domes

MILK CHOCOLATE AND ORANGE FINANCIER

INGREDIENTS		PREPARATION
AVOLETTA	g 350	Mix the dry elements and then add the egg whites.
TYPE 00 WHITE FLOUR	g 35	Melt the butter at low temperature and add it to the previously melted chocolate and orange paste.
VIGOR BAKING	g 2,5	Combine the two compounds until you obtain a homogeneous mixture
CORNSTARCH	g 20	Spread on a 40X60 baking tray with baking paper and bake for 10-12 minutes. at 160-170°C with the
EGG WHITES	g 260	valve closed.
UNSALTED BUTTER 82% FAT	g 55	Leave to cool.
SINFONIA CIOCCOLATO AL LATTE 38%	g 105	Blast down and cup discs with a diameter of 5 cm
SALT	g 2,5	
PASTA FRUTTA ORO ORANGE - CESARIN	g 20	

MANDARIN AND GIANDUIA FILLING

INGREDIENTS		PREPARATION
NOUGATY GIANDUIA	To Taste	Fill each financier square with a layer of gianduia nougaty.
CANDIED TANGERIN PEEL IN CUBES	To Taste	Blast chill until completely frozen. Store the squares in the freezer until used.



FINAL COMPOSITION

Laminate the dough with a sheeter to a thickness of 3-4mm

Cut out discs of dough with a diameter of 12-12.5 cm (keeping the decorated part in contact with the bench).

Place the milk chocolate and orange finacier in the center of the discs and close the edges of the croissant dough to form a dome.

Place in a leavening cell at a temperature of 26°C with relative humidity of approximately 70% for 2 hours.

cook in a fan oven at 150°C for 25 minutes.

Once baked, polish them while still hot with a saturated syrup (60-40).



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF

