



## MANDARIN AND GIANDUIA DOME

### ITALIAN CLASSIC DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
FULL-FAT MILK (3,5% FAT)  
EGGS  
SALT  
UNSALTED BUTTER 82% FAT  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
PASTA FRUTTA ORO LEMON - CESARIN  
PASTA FRUTTA ORO ORANGE - CESARIN  
FRESH YEAST

g 3000  
g 400  
g 300  
g 450  
g 30  
g 300  
g 15  
g 15  
g 15  
g 120

#### PREPARATION

Use a mixer with plunger arms.  
Knead all the ingredients (except the butter) for approximately 20 minutes.  
Then add the butter and continue until you obtain a smooth and velvety paste with a soft consistency.  
Leave the dough to rise for 40 minutes to allow it to rise.  
Divide the dough in two (approximately 2200 g)  
Knock down positively (to have a better result during the folding phase).

### LAMINATION

#### INGREDIENTS

BUTTER-PLATTE

g 500

#### PREPARATION

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.

## 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 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

AVOLETTA	g 350
TYPE 00 WHITE FLOUR	g 35
VIGOR BAKING	g 2,5
CORNSTARCH	g 20
EGG WHITES	g 260
UNSALTED BUTTER 82% FAT	g 55
SINFONIA CIOCCOLATO AL LATTE 38%	g 105
SALT	g 2,5
PASTA FRUTTA ORO ORANGE - CESARIN	g 20

### PREPARATION

Mix the dry elements and then add the egg whites.

Melt the butter at low temperature and add it to the previously melted chocolate and orange paste.

Combine the two compounds until you obtain a homogeneous mixture

Spread on a 40X60 baking tray with baking paper and bake for 10-12 minutes. at 160-170°C with the valve closed.

Leave to cool.

Blast down and cup discs with a diameter of 5 cm

## MANDARIN AND GIANDUIA FILLING

### INGREDIENTS

NOUGATY GIANDUIA	To Taste
CANDIED TANGERIN PEEL IN CUBES	To Taste

### PREPARATION

Fill each financier square with a layer of gianduia nougaty.

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