



MANGO AND CARAMEL MILLEFOGLIE

MANGO GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%
FRUTTIDOR MANGO
LUKEWARM WATER

PREPARATION

g 500 Mix FRUTTIDOR with warm water (40°C).
g 500 Melt chocolate at 40°C and add it to the mixture while mixing with an immersion blender.
g 100 Cover with a film and let it rest for at least 4 hours in the fridge.

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

PREPARATION

Using GRANSFOGLIA create sheets of puff pastry of thickness of 5 mm.

CARAMEL FILLING

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

PREPARATION

To Taste Melt at 32-35°C.

FINAL COMPOSITION

Spread over the surface of the puff pastry a thin layer of caramel filling and let it crystallize.

Create some puff pastry rectangles of 4x10 centimetres, and with a pastry bag fill them with the mango ganache.

Overlap the rectangles creating 3 layers of pastry and 2 of ganache as in the picture.

Place in the fridge for about 1 hour and then dip the pastries for 1/3 of their height into CHOCOSMART CARAMEL CRUMBLE previously melted at 32-35°C.

Decorate the surface using mango ganache, fresh mango cubes (or FRUTTIDOR MANGO) and Mini Petals Yellow Dobra



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER