

MANGO AND CARAMEL MILLEFOGLIE

MANGO GANACHE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33%	g 500	Mix FRUTTIDOR with warm water (40°C).
FRUTTIDOR MANGO	g 500	Melt chocolate at 40°C and add it to the mixture while mixing with an immersion blender.
LUKEWARM WATER	g 100	Cover with a film and let it rest for at least 4 hours in the fridge.

PUFF PASTRY

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

CARAMEL FILLING

INGREDIENTS		PREPARATION
CHOCOSMART CARAMEL CRUMBLE	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 Dobla



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

