



MILLE-FEUILLE SAFFRON AND CARAMEL

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA
COLD WATER
UNSALTED BUTTER

g 1000
g 450
g 700

PREPARATION

Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained. Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using "technical" butter-platte. Make a 3-layer fold and a 4-layer fold and let it rest in the fridge. Then repeat the 3-layer and 4-layer fold and let it rest again in the fridge well covered with plastic sheet. Roll out the puff pastry to 3cm thick and refrigerate before cutting it by the edges as 3mm thickness and 15cm long. Bake in the oven at 190°C for 25 minutes until golden color.

VANILLA AND WHITE CHOCOLATE CHANTILLY

INGREDIENTS

MILK 3.5% FAT
JOYPASTE VANIGLIA BIANCA
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO 33%
LIQUID CREAM 35% FAT
SAFFRON PISTILS
CHOCOSMART CARAMEL CRUMBLE

g 100
g 5
g 15
g 170
g 200
g 5
g 500

PREPARATION

With CHOCOSMART CARAMEL CRUMBLE you get **acrumbled glaze with a thick and dry consistency**, which guarantees a clean cut without cracks. It is also excellent as a delicious **filling cream** ideal for cakes, tartlets, pralines, single servings, eclair and cream puffs. To obtain it, melt it at 28/30° C and dress it directly in the product or mount it in a planetary mixer to obtain a softer consistency, ideal to be used in a sac à poche. It is resistant to freezing, does not contain gluten or hydrogenated fats. Heat up the milk with the JOYPASTE at 85°C.

Add the LILLY and stir.

Pour over the chocolate and emulsify with the hand blender. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

THE FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste
TOFFEE D'OR CARAMEL	To Taste

STEP 4

INGREDIENTS

NOBEL CARAMEL

FINAL COMPOSITION

Whip the white chocolate and vanilla Chantilly in a planetary mixer until firm consistency.

Dress two Chantilly cylinders on the first strip of puff pastry alternating with CHOCOCREAM.

Dress thin strips of TOFFEE D'OR CARAMEL between the creams.

Repeat this operation on another strip of puff pastry and overlap the first one.

Close with the puff pastry strip and decorate with TOFFEE D'OR CARAMEL and with Dobra GEOMETRIC LEAF e CURVY LEAF YELLOW chocolate decorations.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER