



ON THE WINGS OF SPRING

REVISITING THE CLASSIC MILLE FOGLIE, WITH A DELICATE FLAVOUR OF ALMOND AND RED FRUITS, IN A MODERN FORM

DIFFICULTY LEVEL



PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

WATER

BUTTER-PLATTE

PREPARATION

Kg 1

Mix GRANSFOGLIA and water until the dough is not very smooth.

g 450

Leave to rest in the fridge for 2-3 hours, well covered, then start with the folds using the flat butter.

g 700

Proceed with 2 folds in 4, and leave to rest, well covered in the fridge, until the dough is relaxed.

Repeat 2 folds in 4 and leave to rest again, well covered in the fridge, until the dough is sufficiently relaxed for the final rolling out.

Roll out the puff pastry to 2mm thick and put it in the fridge before cutting the wing shape with the

SILIKOMART CUTTER

Bake in the oven at 190°C for 15 minutes, sprinkle with BRILLO and finish cooking

ALMOND GANACHE

INGREDIENTS

MOGADOR PREMIUM

FULL-FAT MILK (3,5% FAT)

GELATIN POWDER OR SHEETS 200 BLOOM

WATER

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

LIQUID CREAM

PREPARATION

g 70

heat the milk and emulsify with mogador and gelatin mass

g 135

add the chocolate together with the cocoa butter

g 4

finish with the cold liquid cream

g 20

cover and let it rest for a few hours in the refrigerator before whipping

g 150

g 30

g 250

INGREDIENTS

TUTTA FRUTTA RASPBERRY CESARIN

To Taste

PREPARATION

fill by alternating the layers with the ganache

FINAL COMPOSITION

alternate the layers of millefeuille with the almond ganache, and add the semi-candied Cesarin berries



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF