



## BISCUIT FLAVOURED MILLEFOGLIE

MODERN INTERPRETATION OF A CLASSIC OF THE PASTRY TRADITION

DIFFICULTY LEVEL



### PUFF PASTRY

#### INGREDIENTS

GRANSFOGLIA

WATER - COLD

LIQUID CREAM 35% FAT - COLD

MARBUR PLATTE

g 1450

g 435

g 220

g 1000

#### PREPARATION

Knead water, cream, GRANSFOGLIA in a planetary mixer with the hook attachment or in a spiral kneading machine, for 5 minutes, until you obtain a dough which is still rough and not yet smooth.

Refrigerate for 2-3 hours.

Roll the dough out into a 2-cm thick rectangular layer.

Lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.

Evenly roll out in order to shape the dough into a 2-cm thick rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold immediately after.

Cover the dough with a plastic sheet to avoid drying and let rest in the fridge for 1 hour at least.

Repeat both the 3-layer and the 4-layer folding.

Cover the dough with a plastic sheet and refrigerate for another hour.

In the end, roll the dough to 2-3cm, place it onto trays lined with parchment paper and let rest for about 20 minutes before baking.

Bake at 190-200°C for about 20 minutes.

When cooled down, cut out into 9X5cm rectangles.

## CRUNCHY FOIL

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### INGREDIENTS

PRALIN DELICRISP CLASSIC - HEATED TO 32°C

g 300

### PREPARATION

Spread PRALIN DELICRISP in a thin layer between two sheets of parchment paper.

Refrigerate for 1 hour.

When cold, cut into 8x4cm rectangles.

## MILK CHOCOLATE FOIL

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### INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

g 300

### PREPARATION

Spread the tempered chocolate between two acetate sheets.

Let pre-crystallize at room temperature, then cut into 8x4cm rectangles.

Let crystallize completely in the fridge.

## BISCUIT FLAVOURED MOUSSE

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### INGREDIENTS

LILLY NEUTRO

g 220

LIQUID CREAM 35% FAT

g 1000

WATER

g 200

JOYPASTE BISCOTTO PREMIUM

g 80

### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment until soft and creamy.

## DECORATION

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### INGREDIENTS

HAPPYKAO

To Taste

#### FINAL COMPOSITION

Place a crunchy foil onto a rectagle of puff pastry and make them stick.

Trasfer the biscuit flavoured mousse in a pastry bag fitted with a plain round tip and pipe some puffs of mousse onto the whole top surface of the dessert.

Cover with a milk chocolate foil and pipe another layer of mousse in the same way.

Close the dessert with a rectangle of puff pastry and dust with HAPPYCAO.

Decorate as you like most.