



CEREAL, RASPBERRIES AND CHOCOLATE KRANZ

INGREDIENTS

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| CEREAL'EAT LIEVITATI | g 1.000 |
| WATER | g 220 |
| MILK | g 200 |
| FRESH YEAST | g 50 |
| SALT | g 15 |
| TRIAL THERMOTECH | g 10 |

PREPARATION

KNEADING: knead all the ingredients, adding water a little at a time, until you obtain a not completely smooth texture. Stretch the dough on a baking tray and place in the refrigerator (+5°C) for 3 hours, after covering with a plastic sheet. Stretch the dough, place butter or KASTLE PLATTE CROISSANT/SFOGLIA in the centre and fold until you wrap it completely. Stretch and four-fold the pastry, then place it in the refrigerator for 30 minutes. Repeat the operation and place the dough in the refrigerator for a further 30 minutes. Roll out the pastry to a height of 3 millimeters, spread over a layer of RASPBERRY FILLING and sprinkle it with DARK CHOCOLATE CHUNKS. Place a layer of puff pastry (rolled out to a height of 2 millimeters), brush with egg, sprinkle with CHOCOLATE CHUNKS, cut into two pieces of the same size and place one on top of the other. Cut into strips (2 x 10 cm); make the kranz by twisting two strips together. Leave in a rising room at 25-26°C for about 3 hours, if made with butter, or 2 hours, if made with margarine. Glaze with egg and bake at 180-190°C for 15-18 minutes.

STEP 2

INGREDIENTS

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| BUTTER-PLATTE | g 500 |
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STEP 3

INGREDIENTS

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| FARCITURA DI FRUTTA - LAMPONI | To Taste |
| DARK CHOCOLATE CHUNKS | To Taste |

STEP 4

INGREDIENTS

EGGS

To Taste