



BERRIES AND COCOA DOME

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
FRESH YEAST
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
BUTTER-PLATTE

g 1250
g 500
g 6
g 60
g 15
g 500

PREPARATION

Mix all the ingredients until you get a smooth dough.
Leave the dough to rest for 40 minutes at room temperature.
Carry out a positive killing cycle.
The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.
Leave in the refrigerator for 1.30 minutes.
Roll out to 3mm and cut with the lower part of the "MARGEURITE" pastry cutter and create the bottoms of the daisy.

COLORED COCOA DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
FRESH YEAST
CACAO IN POLVERE
WATER
UNSALTED BUTTER 82% FAT

g 685
g 275
g 8
33
g 50
g 40
g 40

PREPARATION

Then mix all the ingredients except the water, butter and cocoa which will be added when the dough is finished.
It is advisable to make a batter with melted butter, warm water and cocoa before adding them to the dough.
Leave the dough to rest for 30min.
Roll the dough to 2mm and leave to cool in the refrigerator.

BROWNIE DOUGH

INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER	g 250
MELTED BUTTER	g 300

PREPARATION

Mix all the ingredients except the melted butter with a whisk
Add the melted butter, continue mixing, until you obtain a smooth mixture.
Fill the "savarin" silicone molds and cook in a static oven for 10-15 minutes at 180-190°C with the valve closed.

COCOA INSERT

INGREDIENTS

CUKICREAM CACAO	To Taste
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PREPARATION

Fill 2cm diameter semisphere molds and blast chill.

RASPBERRY DOME

INGREDIENTS

FRUTTIDOR LAMPONE	g 500
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Mix water with LILLY NEUTRO.
Add FRUTTIDOR RASPBERRY, mix and pour into the 2cm diameter silicone mould.
Place in the freezer until completely hardened.

FINAL COMPOSITION

Cut the cocoa dough with the "MARGEURITE" pastry cutter and place on the French pastry base.

Wrap the Brownie around it, tucking in each petal.

Place the domes in a round perforated mold and leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.

Insert the previously chilled cocoa insert in the centre. Bake at 155°C for around 24min.

Remove from the oven and polish with a saturated syrup (water and sugar 40-60%) upon exiting the oven.

Frost the raspberry dome with BLITZ, place the raspberry dome.

Decorate with PEACH BLOSSOM DOBLA.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF