



## #COMPLETAMENTE

### PUFF PASTRY

#### INGREDIENTS

GRANSFOGLIA  
COLD WATER  
MARBUR CROISSANT 20%

#### PREPARATION

g 1000  
g 450  
g 700

Knead for 5 minutes until the batter is not very smooth. Refrigerate for at least 2-3 hours, then flatten to a thickness of about 2 centimeters giving a rectangular shape. Place on a half of the "700" batter of "technical" butter thrown out of the refrigerator about 2 hours before. Cover the butter with the other half of the "batter" and seal the edges well. Smooth out the dough by bringing the dough to a rectangular shape and to a thickness of about 2 centimeters, bend to 3. Without giving any rest, roll out the dough again and fold it to 4. Cover with a plastic sheet to avoid drying and place in the fridge for at least 1 hour, then repeat a fold at 3 and one at 4. Let it rest in the refrigerator for at least 1 hour (well covered with a plastic sheet), spread the dough to the final thickness of about 2-4 millimeters, cut or cut in the desired shapes and leave to rest on baking sheets with baking paper before baking. Cook the dough on a perforated baking sheet and micro-perforated carpet, place another sheet and baking sheet and cook under pressure. Bake at 170 ° c ventilated oven. Once the pastry is cooked, dust the BRILLO and heart to caramelize at about 220 ° C. When the pastry is still hot, brush it with melted cocoa butter.

Once the dough has cooled, cut 14x5 cm rectangles.

## SPONGE CAKE

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### INGREDIENTS

SFRULLA	g 500
EGGS	g 300
WATER	g 100

### PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes, place the whipped dough in the previously well-greased and floured molds, then cook at 180-200 ° c.

## AMARENA JELLY

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### INGREDIENTS

LILLY NEUTRO	g 30
FRUTTIDOR AMARENA	g 200
WARM WATER	g 30

### PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk and finally add the FRUTTIDOR AMARENA.

## CHANTILLY

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER	g 100
LILLY NEUTRO	g 100
JOYGELATO MASCARPONE	g 20
JOYGELATO COCCO	g 30
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10

### PREPARATION

Combine all the ingredients in the planetary mixer and bring to a semi-whipped consistency.

## CHOUX

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### INGREDIENTS

DELI CHOUX	g 335
WARM WATER	g 535

### PREPARATION

Heat the water to 50-55 ° C and place in the planetary mixer together with the DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest 10 minutes and then dress with a smooth nozzle on forosil rugs.

## CRAQUELIN

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### INGREDIENTS

ALL-PURPOSE FLOUR	g 130
AVOLETTA	g 80
RAW SUGAR	g 140
UNSALTED BUTTER 82% FAT	g 155

### PREPARATION

Soften the butter and then add the flour, the small vanilla and the mixed sugar. Stir until obtaining a mass similar to short pastry. Place between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour. Cut out, with the help of a pastry cutter, discs to be placed on each single puff before cooking. It is possible to color the mass with water-soluble powder colors. Once cooked and cooled, soak them in caramel.

## ITALIAN CHANTILLY

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### INGREDIENTS

TOP CREAM	g 100
WATER	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10
LIQUID CREAM 35% FAT	g 350

### PREPARATION

Make the custard with the first 3 ingredients, then add the whipped cream and add it to the cream and mix gently.

## FINAL COMPOSITION

Pour a part of the chantilly into a square steel mold, place the amarena gelatin in the center, another chantilly and finish with the sponge cake. To break down .

Turn the cake out of the mold, and stick the sheets of caramelized dough on the edges.

On the top of the cake, decorate with spikes of various sizes with Italian-style chantilly and mascarpone / coconut cream and add the Italian-flavored caramelized cream puffs.



### RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER