



## EASTER CROWN

### CLASSIC FRENCH DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO	g 2500
FULL-FAT MILK (3,5% FAT)	g 1000
SALT	g 12
FRESH YEAST	g 120
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

#### PREPARATION

Mix all the ingredients for 15/20min.  
Let the dough rest for 40 minutes at room temperature.  
Divide into 2 1800g batches, perform a positive blast chilling cycle.

### COLORED COCOA DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO	g 170
FULL-FAT MILK (3,5% FAT)	g 70
SALT	g 2
FRESH YEAST	g 8
CACAO IN POLVERE	g 12
WATER	g 10
UNSALTED BUTTER 82% FAT	g 10

#### PREPARATION

Then mix all the ingredients except the water, butter and cocoa which will be added once the dough is finished.  
It is recommended to make a batter with the melted butter, warm water and cocoa before adding them to the dough.  
Let it cool overnight in the fridge.

## YELLOW COLORED PASTA

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### INGREDIENTS

TYPE 00 WHITE FLOUR	g 280
WATER	g 135
SUGAR	g 20
SALT	g 5
UNSALTED BUTTER 82% FAT	g 45
FOOD COLOURANT - WATER SOLUBLE YELLOW	g 1,4

### PREPARATION

Mix all the ingredients except the butter, which will be added when the dough is almost ready.

Mix until you get a smooth and consistent dough.

Let it cool overnight in the fridge.

## LAMINATION

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### INGREDIENTS

BUTTER-PLATTE	g 500
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### PREPARATION

Roll out a dough with a 500g butter sheet, fold it in 4s twice.

Roll out the second dough with the same amount of butter, then roll out the dough until it is 90cm long and divide it into 3 equal parts, place the yellow coloured dough (150g) already rolled out and weighed before on two parts of the dough already divided, and place the cocoa coloured dough (150g) on the last remaining part.

Place the cocoa coloured dough part (150g) in the middle of the other 2 doughs with yellow coloured dough so as to obtain a 3 fold and make a further simple recess, then a 3 fold.

Let both doughs cool

Cut small strips of dough 0.5cm wide, arrange the dough with the coloured parts, laying them out, on top of the dough with folds 2 to 4 until it is completely covered.

## LEMON AND ORANGE CAKE

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### INGREDIENTS

DOLCE VARESE	g 1000
EGGS	g 500
UNSALTED BUTTER 82% FAT - SOFT	g 500

### PREPARATION

Put the ingredients in a planetary mixer and mix with foil for about 5 minutes at medium speed, then place in a 60x40 pan and cook at 165°C for 18min  
After letting it cool, cut it out using a 5 cm diameter pastry cutter.

## PASTIERA FLAN

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 700
LIQUID CREAM 35% FAT	g 200
CASTER SUGAR	g 170
EGGS	g 120
EGG YOLK	g 40
SOVRANA	g 70
UNSALTED BUTTER 82% FAT	g 100
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
PASTA FRUTTA ORO ORANGE - CESARIN	g 10
ORANGE BLOSSOM WATER	g 2
	g 120
CANDIED ORANGE	g

### PREPARATION

-In a saucepan, bring the milk to the boil with all the flavourings  
-In the meantime, create the batter by beating the eggs, egg yolks and sugar, add the corn starch and whisk vigorously.  
-Pour a small amount of boiling milk on the batter, then pour it into the saucepan with the rest of the boiling milk and cook until it reaches 83°C.  
-once the cream is cooked, add the butter, candied orange and cooked wheat.  
-put in the appropriate moulds and cook for 20 minutes at 160°C  
-blast chill

## FINAL COMPOSITION

After resting in the fridge, take the dough with the lines and roll it out to a thickness of about 3mm.

Cut 22x3cm rectangles and then join the longest sides of the rectangle making them match up to form a ring-shaped loaf

Cut the base of the ring from the same dough.

Place the cake in the center and leave to rise in a ring mold with a diameter of 10cm and a height of 2cm at 26°C for 120-150 minutes with relative humidity at 70-80%.

Once risen, insert the flan already partially cooked in the center of the ring and cook at 140°C° for 25 minutes, when out of the oven, glaze with a saturated syrup (water and sugar 40-60%).

Decorate with PEACH BLOSSOM DOBLA.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF