



FRUITY CROWN

CHOCOLATE AND HAZELNUT FINANCIER

INGREDIENTS

DELINOISETTE	g 500
WHITE BREAD FLOUR	g 50
VIGOR BAKING	g 3
CORNSTARCH	g 30
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 80
SINFONIA GIANDUIA FONDENTE	g 150

PREPARATION

- Mix the powders (DELINOISETTE, flour, corn starch and VIGOR BAKING).
- Melt the chocolate SINFONIA GIANDUIA FONDENTE, insert the soft butter and make a ganache.
- Add the egg whites to the powder and add the ganache.
- Pour the dough into silicone moulds for mini-muffins up to 2/3 tall and bake at 180 °C for about 12-15 minutes.
- Remove from the moulds.

LEAVENED DOUGH

INGREDIENTS

DOLCE FORNO	g 1000
FULL-FAT MILK (3,5% FAT)	g 150
WATER	g 150
FRUIT PURÉE	g 150
UNSALTED BUTTER 82% FAT	g 150
FRESH YEAST	g 40
SALT	g 15
FRUTTIDOR MIRTILLO	To Taste

PREPARATION

- Work in a stand mixer with DOLCE FORNO, milk, water, fruit pulp and yeast and allow to stir for about 7 minutes.
- Add salt and, in two steps, the soft butter, let them mix well.
- Place the dough in a bowl and let rise for about 2 hours.
- After rising, cut it forming 35 g balls.
- Place the balls inside a round mould with a diameter of 14 cm and about 8 balls.
- Rise in a cell at 28 °C for about one hour.
- Once the leavening has been completed, insert the financier inside the crown and, with the help of a pastry bag, dress the FRUTTIDOR above it. Bake at 165/170 °C for about 15 minutes, with the last

5 minutes open valve.

FRUIT DOME

INGREDIENTS

FRUTTIDOR MIRTILLO

WATER

LILLY NEUTRO

g 400

g 80

g 80

PREPARATION

- Add LILLY NEUTRO to the water and mix.

- Insert the FRUTTIDOR mixture and mix with a whisk.

- Pour into spherical silicone moulds.

- Freeze in blast chiller and remove from the mould.

FINAL COMPOSITION

- Once the leavening has been completed, insert the financier inside the crown and, with the help of a pastry bag, put the FRUTTIDOR above it.
- Bake at 165/170 °C for about 15 minutes, with the last five minutes open.
- Once cooled, remove the moulds and place the FRUTTIDOR dome inside.



RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER