



## MANGO AND CARAMEL MILLEFOGLIE

### MANGO GANACHE

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

g 500

FRUTTIDOR MANGO

g 500

LUKEWARM WATER

g 100

#### PREPARATION

Mix FRUTTIDOR with warm water (40°C).

Melt chocolate at 40°C and add it to the mixture while mixing with an immersion blender.

Cover with a film and let it rest for at least 4 hours in the fridge.

### PUFF PASTRY

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#### INGREDIENTS

GRANSFOGLIA

#### PREPARATION

Using GRANSFOGLIA create sheets of puff pastry of thickness of 5 mm.

### CARAMEL FILLING

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#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

#### PREPARATION

Melt at 32-35°C.

## FINAL COMPOSITION

Spread over the surface of the puff pastry a thin layer of caramel filling and let it crystallize.

Create some puff pastry rectangles of 4x10 centimetres, and with a pastry bag fill them with the mango ganache.

Overlap the rectangles creating 3 layers of pastry and 2 of ganache as in the picture.

Place in the fridge for about 1 hour and then dip the pastries for 1/3 of their height into CHOCOSMART CARAMEL CRUMBLE previously melted at 32-35°C.

Decorate the surface using mango ganache, fresh mango cubes (or FRUTTIDOR MANGO) and Mini Petals Yellow Dobra



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER