



## MILLE-FEUILLE SAFFRON AND CARAMEL

### PUFF PASTRY

#### INGREDIENTS

GRANSFOGLIA

g 1000

COLD WATER

g 450

UNSALTED BUTTER

g 700

#### PREPARATION

Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained.

Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using "technical" butter-plate.

Make a 3-layer fold and a 4-layer fold and let it rest in the fridge.

Then repeat the 3-layer and 4-layer fold and let it rest again in the fridge well covered with plastic sheet.

Roll out the puff pastry to 3cm thick and refrigerate before cutting it by the edges as 3mm thickness and 15cm long.

Bake in the oven at 190°C for 25 minutes until golden color.

### VANILLA AND WHITE CHOCOLATE CHANTILLY

#### INGREDIENTS

MILK 3.5% FAT

g 100

JOYPASTE VANIGLIA BIANCA

g 5

LILLY NEUTRO

g 15

SINFONIA CIOCCOLATO BIANCO

g 170

LIQUID CREAM 35% FAT

g 200

SAFFRON PISTILS

g 5

CHOCOSMART CARAMEL CRUMBLE

g 500

#### PREPARATION

With CHOCOSMART CARAMEL CRUMBLE you get **acrumbled glaze with a thick and dry consistency**, which guarantees a clean cut without cracks.

It is also excellent as a delicious **filling cream** ideal for cakes, tartlets, pralines, single servings, eclair and cream puffs. To obtain it, melt it at 28/30° C and dress it directly in the product or mount it in a planetary mixer to obtain a softer consistency, ideal to be used in a sac à poche.

It is resistant to freezing, does not contain gluten or hydrogenated fats.

Heat up the milk with the JOYPASTE at 85°C.

Add the LILLY and stir.

Pour over the chocolate and emulsify with the hand blender. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

## THE FILLING

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### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste
TOFFEE D'OR CARAMEL	To Taste

## STEP 4

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### INGREDIENTS

NOBEL CARAMEL

### FINAL COMPOSITION

Whip the white chocolate and vanilla Chantilly in a planetary mixer until firm consistency.

Dress two Chantilly cylinders on the first strip of puff pastry alternating with CHOCOCREAM.

Dress thin strips of TOFFEE D'OR CARAMEL between the creams.

Repeat this operation on another strip of puff pastry and overlap the first one.

Close with the puff pastry strip and decorate with TOFFEE D'OR CARAMEL and with Dobra GEOMETRIC LEAF e CURVY LEAF YELLOW chocolate decorations.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER