



PASTIERA FLAN

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

g 1000

COLD WATER

g 450-480

BUTTER-PLATTE

g 700

PREPARATION

-Knead GRANSFOGLIA and water for 5/8 minutes until the dough is still not very smooth.

-Leave to rest in the refrigerator overnight, well covered.

-Then start with the folds using the butter dish.

-Proceed with two 4-folds and leave to rest, well covered in the refrigerator, until the dough is relaxed. (approximately 45min)

-repeat the same folds twice, until you obtain six folds of 4, leave to rest for an hour in the refrigerator.

-roll the puff pastry to 2mm and leave to rest for 45 minutes in the fridge.

- butter 10cm diameter, 4cm high molds and cover with granulated sugar, make strips 3cm high and 35cm long and line the moulds, leave to rest for 15/20min at room temperature.

-place a buttered ring with a diameter of 6cm and a height of 4cm in the center of the ring with the pastry and pre-cook at 160°C for 18min.

-take out of the oven and remove the puff pastry from the rings.

HAZELNUT CRUMBLE

INGREDIENTS

HEIDICAKE	g 250
UNSALTED BUTTER 82% FAT	g 75
EGGS	g 50
ALL-PURPOSE FLOUR	g 65
CASTER SUGAR	g 20

PREPARATION

- Mix all the ingredients in a planetary mixer with paddle attachment at medium speed, until you obtain a "grainy" structure.
- Line the bottom of the puff pastry rings with the hazelnut crumble.

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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
CANDIED ORANGE PASTE	g 25
ORANGE BLOSSOM WATER	g 2
- COOKED WHEAT	g 120
CANDIED ORANGE - SHREDDED	g 70

PREPARATION

- Bring the milk with all the aromas to the boil in a saucepan
- In the meantime, create the pastel by beating the eggs, egg yolks and sugar, add the corn starch and whisk vigorously.
- Pour a small part of boiling milk onto the crayon, 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 candied oranges and the cooked wheat.
- leave to cool in the refrigerator.
- once cooled, heat to 60°C and mix until obtaining a homogeneous consistency and pour the cream into the puff pastry bottoms up to 3/4 of the bottom and bake in the oven for 15min at 160°C, 150 for 20min, 15min at 140°C.
- remove from the oven and cool completely.

FINAL COMPOSITION

Decorate with MINI TULIP EGG ASSORMENT and DAYSY.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF