



## PASTRY TO SHARE

### STREUSEL

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#### INGREDIENTS

UNSALTED BUTTER 82% FAT  
AVOLETTA  
WHITE BREAD FLOUR  
CACAO IN POLVERE  
SALT

g 200  
g 400  
g 180  
g 40  
g 3

#### PREPARATION

- Mix the flour with AVOLETTA and CACAO IN POLVERE.  
- Add butter and salt, knead until you get a structure similar to a shortcrust pastry (do not knead too much).  
- Place the mixture in a round mould of 20 cm of previously buttered, bake at 160 °C for 15/20 minutes.

### FLUFFY DOUGH

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#### INGREDIENTS

DOLCE FORNO  
FULL-FAT MILK (3,5% FAT)  
EGGS  
UNSALTED BUTTER 82% FAT  
SALT  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
FRESH YEAST

g 1000  
g 220  
g 220  
g 150  
g 15  
g 15  
g 50

#### PREPARATION

- Mix DOLCE FORNO with the milk, eggs, yeast and JOYPASTE VANIGLIA.  
- Once the glutinous mesh has formed well, add the salt and softened butter several times and knead until a smooth and velvety texture with a soft consistency is obtained.  
- Form a mash and leave to rise for 40 minutes.

## RASPBERRIES FILLING

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### INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

## PRE-BAKING GLAZE

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### INGREDIENTS

MANDORGLASS QUICK SP

g 2000

WATER

g 1000

MELTED BUTTER - OR VEGETABLE OIL

g 100

### PREPARATION

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.

- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened cakes.

Warning: the icing must be prepared at the time of use.

### FINAL COMPOSITION

- Once the streusel is cooked, wait for it to cool down.
- With the help of a spatula, spread the FRUTTIDOR LAMPONE on the streusel surface, but be careful not to dirty the steel ring.
- In the meantime, break the clouds from the dough of the 30g shapes.
- Roll up and put on the cooked bases of streusel, 9 balls on the edges and a ball always 30 gr in the center.
- Allow to rise for 3:30/4 hours at 30 °C.
- Cover the balls with the icing and decorate as desired with raw almonds and sugar grains.
- Bake at 165/170 °C.



**RECIPE CREATED FOR YOU BY OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER