



## COFFEE & CARAMEL SINGLE-PORTION

### MODERN MILLEFOGLIE

DIFFICULTY LEVEL



#### COCOA PUFF PASTRY

##### INGREDIENTS

GRANSFOGLIA

WATER

LIQUID CREAM 35% FAT

CACAO IN POLVERE

MARBUR PLATTE - AT 16-18°C

##### PREPARATION

- g 1450 Knead water, cream, GRANSFOGLIA and cocoa powder in a planetary mixer with the hook attachment or in a spiral kneading machine, for 5 minutes, until you obtain a dough which is still rough and not yet smooth.
- g 500
- g 220
- g 100 Refrigerate for 2-3 hours.
- g 1000 Roll the dough out into a 2-cm thick rectangular layer.
- Lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.
- Evenly roll out in order to shape the dough into a 2-cm thick rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold immediately after.
- Cover the dough with a plastic sheet to avoid drying and let rest in the fridge for 1 hour at least. Repeat both the 3-layer and the 4-layer folding.
- Cover the dough with a plastic sheet and refrigerate for another hour.
- In the end, roll the dough to 2-3cm, place it onto trays lined with parchment paper and let rest for about 20 minutes before baking.
- Bake at 190-200°C for about 20 minutes.
- When cooled down, cut out into 8-cm diameter discs.

## CARAMEL GANACHE

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### INGREDIENTS

TOFFEE D'OR CARAMEL	g 350
SALT	g 3
LIQUID CREAM 35% FAT	g 35
RENO CONCERTO FONDENTE 64%	g 60
RENO CONCERTO LACTEE CARAMEL	g 40

### PREPARATION

Heat TOFFEE D'OR CARAMEL, salt and cream to 50 °C in a microwave.

Add the two kinds of chocolate and emulsify using an immersion blender, then add the butter and emulsify again.

Refrigerate for 1 hour at least.

## BISQUIT

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### INGREDIENTS

BISCUIMIX	g 1000
EGGS - AT ROOM TEMPERATURE	g 600
WATER	g 600

### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 8-10 minutes at high speed.

Evenly spread 500 g of whipped mixture onto 60x40cm trays lined with parchment paper, then bake for a short time at 220-230°C (closed valve).

Let cool down completely, then cut out into 6-cm discs.

## COFFEE MOUSSE

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### INGREDIENTS

LILLY NEUTRO	g 200
WATER	g 200
LIQUID CREAM 35% FAT	g 1000
JOYPASTE CAFFE'	g 70

### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, until you get a foamy mousse.

### INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

### PREPARATION

Spread a thin layer of tempered chocolate onto an acetate sheet.

Let pre-crystallize, then cut out into 8-cm diameter discs using a round cutter.

When fully crystallized, remove the discs from the acetate sheet.

### FINAL COMPOSITION

Spread a thin layer of caramel ganache onto a disc of cocoa puff pastry, then cover with a disc of bisquit and make it stick.

Transfer the coffee mousse into a pastry bag fitted with a ruffle tip, then pipe it onto the whole surface of the bisquit disc and cover with a disc of chocolate.

Spread another thin layer of caramel ganache and stick another disc of biscuit.

Cover the whole surface of the biscuit with some more coffee mousse and finish with a disc of chocolate.

Decorate as you like most.