



## TATIN FROZEN DESSERT ONTO CHOCOLATE PUFF PASTRY WITH VERTICAL CARAMEL

### CHOCOLATE PUFF PASTRY

#### INGREDIENTS

GRANSFOGLIA

WATER

LIQUID CREAM 35% FAT

CACAO IN POLVERE

MARBUR PLATTE

BRILLO

g 1450

g 500

g 220

g 100

g 1000

To Taste

#### PREPARATION

Knead water, cream, GRANSFOGLIA and cocoa powder in a planetary mixer with the hook attachment or in a spiral kneading machine, until the dough is not yet that smooth.

Refrigerate for 2-3 hours.

Roll out the dough into a 2cm thick rectangle.

Lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.

Roll out in order to shape the dough into a 2cm thick rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold.

Cover the dough with a plastic sheet to avoid drying and let it rest in the fridge for 1 hour at least.

Repeat both folds (3-layers fold, then 4-layers fold), then cover the dough with a plastic sheet again and allow the dough to rest in the fridge for one more hour.

Roll out to 2-3 mm, use the appropriate cutter to obtain a grid and lay it onto a tray lined with parchment paper.

Let it rest for about 20 minutes, then sprinkle with BRILLO and bake at 190-200°C for about 20 minutes.

## APPLE FROZEN DESSERT

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### INGREDIENTS

TENDER DESSERT	g 140
LIQUID CREAM 35% FAT	g 500
JOYPASTE MELA VERDE	g 50

### PREPARATION

In a planetary mixer with the whisk attachment, whip cream and TENDER DESSERT at medium until the mixture is slightly whipped.

Gently combine JOYPASTE MELA VERDE by hand and pour into a single-portion silicone mould with a diameter of 6 cm and a height of 1.5 cm.

Put in the blast chiller at -30°C, unmould and keep at -18°C.

## VANILLA SAUCE

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### INGREDIENTS

MILK 3.5% FAT	g 250
TOP CREAM	g 50
LIQUID CREAM 35% FAT	g 100
CINNAMON POWDER	g 2

### PREPARATION

Mix all the ingredients with a whisk until you obtain a slightly thick sauce.

## SUGAR DECORATION

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### INGREDIENTS

ISOMALT	To Taste
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### PREPARATION

Spread ISOMALT evenly onto a parchment paper sheet.

Cover with another sheet of parchment paper and bake at 190-200°C until amber.

### FINAL COMPOSITION

Pour the vanilla sauce onto a plate, place the chocolate puff pastry grid in the center, top with the apple frozen dessert and decorate with a piece of isomalt.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

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