



SAVARIN BRIOCHES CITRUS AND BERGAMOT

CITRUS AND BERGAMOT SAVARIN

DIFFICULTY LEVEL



SAVARIN DOUGHT

INGREDIENTS

DOLCE FORNO
TYPE 00 WHITE FLOUR
EGGS
UNSALTED BUTTER 82% FAT
FRESH YEAST
SALT

g 1000
g 200
g 1050
g 300
g 30
g 25

PREPARATION

Mix the DOLCE FORNO - flour - yeast - salt and 350 g of cold eggs in a planetary mixer with a leaf.

When the dough begins to form add the remaining eggs in stages, until a good gluten mesh is created (about 20 minutes).

Finally add the soft butter in 2-3 times until completely absorbed.

Cover the bowl with plastic wrap and leave to double in volume in the cold room at 26-28°C (about 2 hours).

Knead again for a few minutes.

With the help of a pastry bag, fill the mold up to halfway and let it rise at 28/30°C until the dough reaches the top of the mould.

Bake at about 160°C in a fan oven for 12/15 minutes.

CITRUS FRUITS SYRUP

INGREDIENTS

WATER
CASTER SUGAR
TANGERINE PUREE - PROFUMI D'ITALIA MANDARINO DI CIACULLI CESARIN

g 500
g 500
g 150

PREPARATION

Bring the water and sugar to the boil.

Once the syrup is around 45-50°C, add the fruit pulp and mix with an immersion blender.

DECORATION

INGREDIENTS

MIRAGEL SPRAY NEUTRO

To Taste

FINAL COMPOSITION

Immerse the savarins in the citrus syrup heated to 65-70°C for about 30-45 minutes.

Squeeze them lightly to remove the excess syrup and put them on a rack to drain.

Cover the savarins with MIRAGEL SPRAY.

Insert a little Profumi D'Italia Bergamotto into the typical slot of the savarin and then arrange the dessert in Tartelette Cup Dobra in dark chocolate.

Decorate with silver foil.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER