



## RED FRUIT ROLL

### CROISSANT DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO	g 1250
FULL-FAT MILK (3,5% FAT)	g 500
SALT	g 12
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10
FRESH YEAST	g 60

#### PREPARATION

- Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
- Form a paste and leave for 40 minutes.
- Roll out the dough until you obtain a rectangle and place it at 0°C for a few hours

### RASPBERRY COLORED PASTA

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#### INGREDIENTS

TYPE 00 WHITE FLOUR	g 280
WATER	g 35
RASPBERRIES PURÉE	g 130
CASTER SUGAR	g 20
UNSALTED BUTTER 82% FAT	g 45
SALT	g 2
RED FOOD COLORING	g 2

#### PREPARATION

- Knead all the ingredients except the butter which should be added when the dough is almost finished.
- Knead until you obtain a smooth and consistent paste. The proportion between colored paste and paste is 1 to 4 (in this case 450g of colored paste and 1800g of paste, the weight of the flat butter is not taken into account)

## LAMINATION

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### INGREDIENTS

BUTTER-PLATTE

g 500

### PREPARATION

Roll out the red mash to the size of the classic mash.

Place the two doughs on top of each other and flake the 2 doughs with a 500g slab of butter and make a simple indentation, then give 2 double folds.

Leave to rest for at least 2 hours at 0°C.

Then cut small strips of dough 0.5 cm wide, arrange them, lying down, on top of the dough until it is completely covered.

## BROWNIE INSERT

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### INGREDIENTS

IRCA BROWNIES CHOC

g 750

WATER

g 190

UNSALTED BUTTER 82% FAT

g 225

### PREPARATION

In a stand mixer with paddle attachment, mix IRCA BROWNIES CHOC and water for 2-3 minutes at low speed.

Finally, mix for another minute, adding the melted butter at low speed (without whipping the mixture). Using a pastry bag, fill the dough in the silicone (silicone made of 3x3 cm trapezoidal cylinders) filling it 3/4 full.

Cook at 170-180 °C for approximately 14-15 minutes.

Once cooked, cool quickly in a blast chiller until completely frozen.

Remove the brownie cylinders from the silicone and store tightly covered in the freezer until ready to use.

### INGREDIENTS

FRUTTIDOR LAMPONE

g 150

FRUTTIDOR MIRTILLO

g 100

### PREPARATION

Mix the two fruitizers together

### FINAL COMPOSITION

After resting, roll out the dough to 3mm in a sheeter so as to always have the strips perpendicular to the rollers, and therefore lengthening them and not widening them.

Cut the dough and make rectangles measuring 32 x 3.5 cm.

Wrap the freshly cut dough around the still frozen brownie cylinders (2 turns).

Place in a leavening cell at 28-30°C for 150-180 minutes with relative humidity of 70-80%.

Cook at 145°C for 20-22 minutes, after exiting the oven polish with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%)

Once cool, finish with the red fruit compote.

Finally decorate with **Peach blossom**.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF