

RUNAWAY STRAWBERRIES

BAKING CAKE

DIFFICULTY LEVEL

SHORTCRUST PASTRY

INGREDIENTS		PREPARATION		
TOP FROLLA	g 1.000	Knead together all the ingredients in a planetary mixer with the paddle, the dough should be		
UNSALTED BUTTER 82% FAT	g 500	mixed well.		
CASTER SUGAR	g 120	Let it rest in the fridge for at least 1 hour.		
EGGS	g 100	Cover a micro-perforated stainless steel ring mold (18 cm diameter; 2,5 cm high).		

PUFF PASTRY

INGREDIENTS		PREPARATION
GRANSFOGLIA	g 1.000	Knead GRANSFOGLIA with water and cream for 5 minutes, the dough should look rough.
WATER	g 300	Put in the fridge for 2-3 hours, then knead gently and form into a smooth rectangle 1 cm high.
LIQUID CREAM 35% FAT	g 150	Put on one half of the dough MARBUR CROISSANT, flattened to 1 cm, cover it with the other
MARBUR CROISSANT 20% - FOR LAMINATION	g 680	half of the dough and seal the edges well.
		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 3-4 more hours.
		Roll out to 4-5 mm, use the appropriate cutter to obtain a grid and lay it onto a tray lined with
		parchment paper.
		Let it rest at room temperature for 1 hour.



Bake at 180°C until golden brown.

ASSIC BISCUIT				
INGREDIENTS		PREPARATION		
SFRULLA	g 1000	Whip all the ingredients in a planetary mixer at maximum speed for 7-8 minutes.		
EGGS	g 1200	Spread 450gr of whipped mixture over a 60x40 cm tray with parchment paper.		
		Bake at 210-230°C in a deck oven or at 190-210°C in convection oven for 5-7 minutes.		
		Let cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the		
		fridge until you have to use it.		

FRUIT FILLING

INGREDIENTS

FRUTTIDOR FRAGOLA

To Taste

FINAL COMPOSITION

Place on the bottom of the shortcrust a layer of sponge cake or biscuit 2 mm high.

Spread an abundant layer of FRUTTIDOR FRAGOLA.

Bake in the oven at 180°C for about 35 minutes.

Let it cool, remove from the ring mould and place it over the puff pastry grill (with a hole in the center)

Decorate with fresh strawberries.



AMBASSADOR'S TIPS

You can replace butter with margarine.



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