



PASTRY TO SHARE

STREUSEL

INGREDIENTS

UNSALTED BUTTER 82% FAT
AVOLETTA
WHITE BREAD FLOUR
CACAO IN POLVERE
SALT

g 200
g 400
g 180
g 40
g 3

PREPARATION

- Mix the flour with AVOLETTA and CACAO IN POLVERE.
- Add butter and salt, knead until you get a structure similar to a shortcrust pastry (do not knead too much).
- Place the mixture in a round mould of 20 cm of previously buttered, bake at 160 °C for 15/20 minutes.

FLUFFY DOUGH

INGREDIENTS

DOLCE FORNO
FULL-FAT MILK (3,5% FAT)
EGGS
UNSALTED BUTTER 82% FAT
SALT
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
FRESH YEAST

g 1000
g 220
g 220
g 150
g 15
g 15
g 50

PREPARATION

- Mix DOLCE FORNO with the milk, eggs, yeast and JOYPASTE VANIGLIA.
- Once the glutinous mesh has formed well, add the salt and softned butter several times and knead until a smooth and velvety texture with a soft consistency is obtained.
- Form a mash and leave to rise for 40 minutes.

RASPBERRIES FILLING

INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

PRE-BAKING GLAZE

INGREDIENTS

MANDORGLASS QUICK SP

g 2000

WATER

g 1000

MELTED BUTTER - OR VEGETABLE OIL

g 100

PREPARATION

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.

- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened cakes.

Warning: the icing must be prepared at the time of use.

FINAL COMPOSITION

- Once the streusel is cooked, wait for it to cool down.
- With the help of a spatula, spread the FRUTTIDOR LAMPONE on the streusel surface, but be careful not to dirty the steel ring.
- In the meantime, break the clouds from the dough of the 30g shapes.
- Roll up and put on the cooked bases of streusel, 9 balls on the edges and a ball always 30 gr in the center.
- Allow to rise for 3:30/4 hours at 30 °C.
- Cover the balls with the icing and decorate as desired with raw almonds and sugar grains.
- Bake at 165/170 °C.



RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER