



Sicilian ring

- Coloured dough recipe:

INGREDIENTS

FLOUR	g 400
WATER	g 220-250
UNSALTED BUTTER 82% FAT	g 45
JOYPASTE PISTACCHIO VERDE	g 45
	g 1

PREPARATION

Mix together until the dough is velvety smooth. Roll out the dough and place in the refrigerator to cool for at least 30 minutes. Next place the margarine in the centre and fold the dough back over to completely cover the margarine. Roll the dough out so that it is flat and fold it back on itself to form four layers; repeat this rolling and folding twice more with four layers each time. Roll out the two doughs so that they measure about circa 60 x 40 cm, dampen the puff pastry slightly and place the coloured dough on the top. Roll the dough until it is flat and about 5 mm thick. Cut into 6 x 19 cm rectangles, and cut small diagonal slits in the coloured side. Turn it over and place small rolls of almond paste (MOGADOR PREMIUM and finely chopped green pistachios; 75-25 ratio) on top. These almond paste rolls should be 1 cm in diameter and 19 cm long. Roll them up and bring the ends together like a doughnut ring. Secure the join with a tiny strip of dough that has been pulled very thin – 2 mm thick and 2 cm wide. Place in microperforated moulds or on baking trays and leave to rise in the dough proofer for 60-80 minutes at 28-30°C with a relative humidity of about 80%. Glaze the rings by brushing with egg and bake at 190-200°C for about 15-18 minutes.

Step 2

INGREDIENTS

PANDORA GRAN SVILUPPO	g 1000
MILK 3.5% FAT	g 100
FRESH YEAST	g 25-40
LEVOSUCROL	g 30-50
WATER	g 250
EGGS	g 50

Step 3

INGREDIENTS

MARBUR CROISSANT 20%	g 400
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Step 4

INGREDIENTS

MOGADOR PREMIUM	g 375
CHOPPED PISTACHIOS	g 125

Step 5

INGREDIENTS

CASTER SUGAR	g 300
WATER	g 200