

BERRIES AND CINNAMON SAVARIN

LEAVENED SINGLE PORTION

DIFFICULTY LEVEL

SAVARIN

INGREDIENTS

DOLCE FORNO TRADITION	g 500
TYPE 00 STRONG FLOUR	g 100
YEAST	g 15
SALT	g 12,5
UNSALTED BUTTER 82% FAT	g 150
EGGS	g 525

PREPARATION

In a planetary mixer, using a leaf beater, knead DOLCE FORNO, flour, yeast, salt and 350 gr of cold eggs.

When the dough begins to take shape add the remaining eggs gradually to obtain a fine glutinic net.

Add the soft butter in 2/3 times and knead until it is completely absorbed.

Cover the bowl with plastic wrap and place it in a proofer room at 24/26°C until it's doubled in size.

Knead again for few minutes.

Using a pastry bag, half-fill the mould and let it rest at 28/30°C until the leavened dough reaches the top of the mould

Bake at 160/165°C, fan oven, for 12/15 minutes.

WHIPPED CINNAMON GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT	g 80
SINFONIA CIOCCOLATO BIANCO	g 130
LIQUID CREAM 35% FAT	g 200
JOYPASTE CANNELLA	g 20

PREPARATION

Bring the liquid cream (1) with the JOYPASTE CANNELLA to a boil.

Pour the liquid cream on SINFONIA CIOCCOLATO BIANCO and emulsify

Pour in gently the cold liquid cream (2) and emulsify.

Cover with a plastic wrap and place it in a refrigerator for at least 4 hours.

WILD BERRIES FILLING

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO	To Taste

WILD BERRIES SYRUP

INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
WILD BERRIES	g 250

PREPARATION

Bring to a boil the water with the sugar.

Once the mixture reaches 45-50°C add the fruit purèe and mix.

GELATINE

INGREDIENTS

MIRAGEL SPRAY NEUTRO	To Taste

FINAL COMPOSITION

Soak the savarin into the warm syrup previously heated at 65°-70°C for about 30-45 minutes.

Squeeze gently the savarin to remove the extra syrup and then transfer them to a griddle to remove the excess syrup.

Cover the savarin with MIRAGEL SPRAY.

Fill the center of the savarin with some FRUTTIDOR FRUTTI DI BOSCO.

Using a pastry bag pipe spread over the FRUTTIDOR some cinnamon and white chocolate whipped ganache

Use a CINNAMON DOBLA and some edible gold leaf to decorate the savarin.



RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

PASTRY CHEF