

CARAMEL MILLE-FEUILLE

MODERN SINGLE SERVE

DIFFICULTY LEVEL

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA	g 1000
WATER - COLD	g 450
EYLEN CROISSANT/SFOGLIA - CROISSANT/SFOGLIA	g 700

PREPARATION

Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained.

Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using EYLEN CROISSANT/SFOGLIA or "technical" butter-platte.

Make a 3-layer fold and a 4-layer fold and let it rest in the fridge.

Then repeat the 3-layer and 4-layer fold and let it rest again in the fridge well covered with plastic sheet.

Roll out the puff pastry to 3cm thick and refrigerate before cutting it by the edges as 3mm thickness and 15cm long.

Bake in the oven at 190ºC for 25 minutes until golden color.

VANILLA AND WHITE CHOCOLATE CHANTILLY

INGREDIENTS

MILK 3.5% FAT	g 100
JOYPASTE VANIGLIA BIANCA	g 5
LILLY NEUTRO	g 15
SINFONIA CIOCCOLATO BIANCO	g 170
LIQUID CREAM 35% FAT	g 200

PREPARATION

Heat up the milk with the JOYPASTE at 85ºC.

Add the LILLY and stir.

Pour over the chocolate and emulsify with the hand blander. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

FILLINGS

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste
TOFFEE D'OR CARAMEL	To Taste

FINAL COMPOSITION

Whip the white chocolate and vanilla Chantilly in a planetary mixer until firm consistency.

Dress two Chantilly cylinders on the first strip of puff pastry alternating with CHOCOCREAM.

Dress thin strips of TOFFEE D'OR CARAMEL between the creams.

Repeat this operation on another strip of puff pastry and overlap the first one.

Close with the puff pastry strip and decorate with TOFFEE D'OR CARAMEL and a CHOCOLATE VANILLA POD DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF