

MILLE FEUILLES - Mille-feuilles plaque

Traditional puff pastry with thin layer of Dark chocolate, cocoa nibs' cream, vanilla cream.



Recipe

PUFF PASTRY DOUGH

~~F250g~~
~~T55~~
~~F250g~~
~~T45~~
~~V260g~~
~~B25g~~
~~B250g~~
for
lock-
in
~~T25g~~

PUFF PASTRY DOUGH

Place flours, the water and smaller amount of temperedbutter into the kneader.

Knead until forming a “détrempe” without over workingthe mass. Place over a sheet pan and flatten forming a rectangle, wrap in plastic sheet and chill before the butterlock-in. Let rest around 40 min.

Spread the lock-in butter into a rectangle about 1,25cm onparchment paper. Square-off the edges, then cover thebutter block and refrigerate until it is firm but pliable (itshould be able to gently bend without breaking).

On a lightly floured surface, roll out the dough to slightlylarger than the width of the butter block, and one third the length. Place the butter block on one end of thedough. Fold the dough over halfway the butter, fold the other part over pressing firmly to seal the edges all theway around. Tightly wrap the dough, and chill if necessary.

Make first turn (double turn) by rolling the dough into arectangle 2cm thick, fold the dough about three-quartersof the way over the dough. Fold the other portion one-quarter of the way over the dough to meet the left edge.Folder the larger side over the smaller side, then wrap andrefrigerate for 1 hour minimum.

Second and fourth turns will be simple turn each time,resting 1 hour each time.

Third turn will be like the first one (Double turn). After thefinal fold, the dough should be tightly wrapped in plasticsheet and refrigerate for minimum 8 hours before using.

For use, roll out the puff pastry dough to 3cm thick,60cmX40cm sheet. Refrigerate or freeze.

Bake the laminated slice of puff pastry in the oven at200°C with a press on top to avoid rising much. Low down the temperature to 170°C after 10min. Bake 25 minutes more until golden color.

Rise the temperature of the oven at 250°C, sprinkle the top of the baked puff pastry with a regular and thin layer of icing sugar. Place back to the oven until light caramelization. When cold cut into rectangles 11cmX4cm.

COCOA BROW MUSCOVADO SPONGE

~~Egg~~
~~yolks~~
~~V60g~~
~~eggs~~
~~SU25g~~
~~Egg~~
~~whites~~
~~D40g~~
~~brown~~
~~sugar~~
~~T50g~~
~~flour~~
~~C60g~~
~~powder~~
~~T35g~~

COCOA BROW MUSCOVADO SPONGE

With a whisk, beat together the egg yolks, whole eggs and sugar. At the same time, beat the egg white with dark brown sugar. Mix both mixtures together, then add the sifted cocoa powder and flour. Bake at 160°C for 15 minutes. Freeze and cut into rectangles of 11cmX3,5cm.

MANGO
PASSION
FRUIT
GEL

Pectin
NH
3,
Glucose
powder
Sugar
Passion
fruit
puree
Mango
puree
Gelatin
mass
200
bloom

245g

MANGO PASSION FRUIT GEL

Heat up to 50°C half of the mixture purees and add the glucose powder/sugar mixture stirring well. Bring to a boil to activate the pectin, add in the melted gelatin and the other half of purees. Pour directly over a tray to cool down rapidly. Pass through hand blender to smooth the texture and spread a thin layer over the sponge (before cutting preferably).

CHOCOLATE
RECTANGLE

Milk
dark
Madagascar
72%

128g

Melt the chocolate to 50°C, proceed to tempering at 31,5°C and spread a thin layer over an acetate sheet. Cut rectangles of 11cmX3,5cm. Let crystallize completely before use. Place each rectangle on top of the gel.

COCOA
NIBS ´CHANTILLY

Cocoa
nibs
Liquor
cream
35%
fat
Glucose
Syrup
white
chocolate
Liquor
cream
35%
fat

128g

Heat up the cream to a boil and infuse the cocoa nibs previously warmed up. Strain, then add the glucose. Gradually combine the hot cocoa nib mixture with the melted chocolate to form an emulsion. Immediately using an immersion blender to obtain a perfect emulsion. Add the cold cream mixing well. Leave to crystallize and set up in the refrigerator minimum 6 hours. Whip to pipeable consistency. Pipe on top of the chocolate rectangle and refrigerate.

**SALTY
CARMEL**

Chanel
Toffee
d´or
Salt 5
1, g
TEST

SALTY CARMEL

Add the salt to the caramel and pipe straight lines over the Chantilly.

Place on top another layers of rectangle chocolate, gel and sponge.

**VANILLA
CREAM**

W60p
milk
Vanilla
beans
Gelatin
powder
220
bloom
Water
for
gelatin
Sonia
white
35%
120g
cream
35%
TEST

VANILLA CREAM

Bring the milk to a boil with the scraped vanilla grains and the pod. Leave to infuse for 10 minutes. Strain the liquid and add more milk to fit the original weight. Heat the infused milk to 85°C. Mix gradually with the melted chocolate using the blender to form a perfect emulsion. Add the cold liquid cream, mix again, and let stand preferably 8 hours.

Pipe drops all over the surface of the sponge and place 10min in freezer to stabilize the cream. Then spray with hot neutral glaze.

Place 2 rectangle of puff pastry in the edges and decorate with DOBLA Chocolate Mille-feuilles plaque.

Assembly, layout and finishing

Decoration by Mille Feuilles.

Enjoy this exciting recipe.

Featured Product(s)



Mille-feuille
rectangle