Fruity Flowers Viennoiserie

The Fruity Flowers Viennoserie made with three types of fruit, mango, raspberry and griotte.



Recipe

CROISSANT DOUGH

Dolce Forno Maestro	1250g
Milk	500g
Salt	12g
Joypaste Vaniglia Madagascar/Bourbon	10g
Fresh yeast	60g
Totaal	**1830g**

CROISSANT DOUGH

Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.

LAMINATION

Flat butter	500g
Totaal	**500g**

LAMINATION

For every 1830g of dough, 500g of flat butter is used.
Roll out the dough and proceed with adding the butter.
proceed with a simple fold and then a double one.

Leave to rest for at least 2-3 hours at 0°C.

COLORFUL FRUIT DOUGH

Medium protein flour	280g
Water	35g
Fruit puree	130g
Sugar	20g
Butter	45g
Water-soluble powder dye	1.5g
Salt	4g
Totaal	**514g**

COLORFUL FRUIT DOUGH

Mix all the ingredients except the butter which should be added when the dough is almost finished.
Knead until you obtain a smooth and consistent dough
The proportion between colored pasta and mash is 1 to 4 (in this case 450g of colored pasta and 1800g of mash, the weight of the flat butter is not taken into account.

BROWNIE WITH RASPBERRY

Irca Brownie Choc	750g
Water	188g
Melted butter	225g
TuttaFrutta Raspberrys (or other fruit)	104g
Totaal	**1163g**

BROWNIE WITH RASPBERRY

In a stand mixer with paddle attachment, mix Irca Brownie Choc and water for 2-3 minutes at low speed.
Finally mix for another minute, adding the melted butter at low speed. Using a pastry bag, fill the dough in the silicone (silicone made of 3x3 cm trapezoidal cylinders) filling it 3/4 full. Cook at 170-180°C for approximately 10 minutes.
Once cooked, cool quickly in a blast chiller until completely frozen.
Remove the brownie cylinders from the silicone and store tightly covered in the freezer until ready to use.

FRUIT JELLY

Fruit Puree Ravifruit	200g
Lilly Neutro	50g
Warm water	55g
Totaal	**305g**

FRUIT JELLY

Heat the water slightly, add the Lilly Neutro and mix well.
bring the fruit puree to 45°C and add the water and Neutral Lilly.
Then pour into a 3cm diameter semisphere mold and blast chill.

Assembly, layout and finishing

Once it has rested, spread the colored dough over it and roll it out to a thickness of approximately 3mm.

Take the rose-shaped mold and cover the base of the mold with the dough. Then cut 2x8cm rectangles and close them in the shape of petals and place them in the mold.
Leave to rise for approximately 2 hours at 26°C.
Once leavened, take the previously cooked brownies and place them in the center of the leavened rose.
Cook everything at 130°C for 25min.
Remove from the oven and glaze with a sugar syrup. Then glaze the fruit hemispheres with a neutral icing, place them in the center of the viennoserie.

Decorate with fresh fruit and colorful flowers.

The Dobla touch is the Elegance Milk.

Enjoy this exciting recipe.

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Elegance milk