



## SAVARIN BRIOCHES CITRUS AND BERGAMOT

### CITRUS AND BERGAMOT SAVARIN

DIFFICULTY LEVEL



#### SAVARIN DOUGHT

##### INGREDIENTS

DOLCE FORNO

TYPE 00 WHITE FLOUR

EGGS

UNSALTED BUTTER 82% FAT

FRESH YEAST

SALT

g 1000

g 200

g 1050

g 300

g 30

g 25

##### PREPARATION

Mix the DOLCE FORNO - flour - yeast - salt and 350 g of cold eggs in a planetary mixer with a leaf.

When the dough begins to form add the remaining eggs in stages, until a good gluten mesh is created (about 20 minutes).

Finally add the soft butter in 2-3 times until completely absorbed.

Cover the bowl with plastic wrap and leave to double in volume in the cold room at 26-28°C (about 2 hours).

Knead again for a few minutes.

With the help of a pastry bag, fill the mold up to halfway and let it rise at 28/30°C until the dough reaches the top of the mould.

Bake at about 160°C in a fan oven for 12/15 minutes.

#### CITRUS FRUITS SYRUP

##### INGREDIENTS

WATER

CASTER SUGAR

TANGERINE PUREE - PROFUMI D'ITALIA MANDARINO DI CIACULLI CESARIN

g 500

g 500

g 150

##### PREPARATION

Bring the water and sugar to the boil.

Once the syrup is around 45-50°C, add the fruit pulp and mix with an immersion blender.

## DECORATION

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## INGREDIENTS

MIRAGEL SPRAY NEUTRO

To Taste

## FINAL COMPOSITION

Immerse the savarins in the citrus syrup heated to 65-70°C for about 30-45 minutes.

Squeeze them lightly to remove the excess syrup and put them on a rack to drain.

Cover the savarins with MIRAGEL SPRAY.

Insert a little Profumi D'Italia Bergamotto into the typical slot of the savarin and then arrange the dessert in Tartelette Cup Dobla in dark chocolate.

Decorate with silver foil.

## RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER