

Fior Di Mango Cheesecake



Ingredients

Base

	g
Digestive Biscuits	800
Candia Butter	200
Honey	50

Mousse

Bavarois Neutre Puratos	250
Hot Water	250
Ambiante Nata (Whipped)	1000
Cream Cheese Bano	300
Cheesecake 40 Fugar	100

Topping

Fior Di Mango (To Taste)

Fresh Mango Pieces	
Ganache Montee:	
• Puree Mango 600	600
• Gelatin Mass 40	40
• White Chocolate Belcolade 250	250

Working Method

Base

1. Crush the digestive biscuits.
2. Mix with the melted Candia Butter and honey until combined.
3. Press the biscuit mixture firmly into the cheesecake mold

Mousse

1. Mix the water with the Bavarois Neutre, then add the Cheesecake Powder and Bano Cream Cheese.
2. Whip the Ambiente Nata separately.
3. Fold the whipped Ambiente Nata into the cheesecake mixture until smooth and well combined.
4. Pour the mixture into the prepared mold.
5. Freeze for 2 hours, or until set.

Topping

1. Bring the Mango Purée to a boil.
2. Add the white chocolate and gelatin mass, then mix until fully combined.
3. Refrigerate the mixture for 12 hours.
4. Pipe the topping onto the chilled cheesecake.
5. Finish with Fior di Mango to taste.

Mousse Tiramisu Cake



Ingredients

Lady Fingers

	g
Eggs	750
Tegral Sponge BP	1000

Coffee Syrup

Sugar	300
Water	1000
Nescafe Instant Coffee Powder	60

Tiramisu Mousse

Bavarois Neutre Puratos	250
Hot Water	250
Tiramisu Naturale	140
Candia Whipping Cream (Whipped)	500
Whippak (Whipped)	500

Velour

Cocoa Butter	100
Dark Chocolate Belcolade	100

Working Method

Lady Fingers

1. Add eggs to Tegral Sponge Mix.
2. Mix them all together
3. Pipe them onto a tray
4. Bake in convection oven for 8-10 minutes at 200

Coffee Syrup

1. Boil the ingredients together on medium heat.
2. Leave to cool.

Tiramisu Mousse

1. Mix the hot water with the Bavarois Neutre and the Tiramisu concentrate from Naturale.
2. Fold the whipping cream into the mix.
3. Freeze for 2 hours, or until set.

Velour

1. Spray the velour mixture at a temperature of 40 degrees.

Mascarpone & Figs Cake



Ingredients

Pecan Crumble

	g
Pecan Filling Repieno	50
Flour	50
Candia Butter	100
Sugar	100

Biscuit

Tegral Sponge BP	500
Eggs	500
Water	100
Vanilla Powder	5
Fichi Caramellati	

Mascarpone Mousse

Cremyvit (Whipped)	300
Gelatin Mass	90
Mascarpone Powder	80
Ambiante Nata (Whipped)	1000

White Glaze

Candia Whipping Cream	100
Glucose Syrup PatisFrance	410
Sugar	80
Gelatin Mass	180
White Chocolate	225
Miroir Neutre	700

Working Method

Pecan Crumble

1. Add the flour, Candia butter, and sugar to a bowl.
2. Mix them together until combined.
3. Roll it into a thin sheet.
4. Bake at 180 degrees, for 13 minutes.
5. Spread the Pecan Filling on the crumble.

Biscuit

1. Mix all ingredients together with a whisk.
2. Pour the mixture into a baking tray (40x60)
3. Bake at 230 degrees for 8 minutes

Mascarpone Mousse

1. Mix the gelatin mass with the cremyvit & mascarpone powder.
2. Add the Ambiente nata and fold it into the mixture.
3. Leave to cool.

White Glaze

1. Boil the cream, glucose syrup, sugar.
2. Add them to the white chocolate and gelatin mass mixture
3. Hand mix them with the Miroir Neutre.
4. Pour them at 40 degrees.

Mascarpone & Figs Cake

Ingredients

Pecan Crumble

	g
Pecan Filling Repieno	50
Flour	50
Candia Butter	100
Sugar	100

Biscuit

Tegral Sponge BP	500
Eggs	500
Water	100
Vanilla Powder	5
Fichi Caramellati	

Mascarpone Mousse

Cremyvit (Whipped)	300
Gelatin Mass	90
Mascarpone Powder	80
Ambiante Nata (Whipped)	1000

White Glaze

Candia Whipping Cream	100
Glucose Syrup PatisFrance	410
Sugar	80
Gelatin Mass	180
White Chocolate	225
Miroir Neutre	700

Working Method

Assembly

1. Put the mascarpone mousse into a silicon mold.
2. Spread the Fichi Caramellati onto the biscuit.
3. Press the biscuit into the mascarpone mousse.
4. Add the crumble above the genoise

Pistachio Amarena Tart



Ingredients

Tart Base

Candia Butter	g
Icing Sugar	240
Flour	160
Almond Powder	400
Salt	60
Eggs	4
	80

Pistachio Cream Filling

Almond Powder PatisFrance	50
Pistachio Powder	50
Candia Butter	100
Eggs	100
Aroma Vanille PatisFrance	10
Amarena Filling Fugar	

Pistachio Mousse

Cremyvit (Whipped)	350
Gelatin mass	40
Pistachio Naturale	120
Candia Whipping Cream (Whipped)	200

Working Method

Tart

1. Mix all the dry ingredients together in the mixer.
2. Add the eggs after fully combined.
3. Roll into a tart mold.
4. Bake at 180 degrees for 6 minutes.

Pistachio Cream Filling

1. Mix all dry ingredients together.
2. Add the eggs over them when combined & mix.
3. Pour the mixture into the tart mold.
4. Add Amarena Filling on top of the mixture.
5. Bake at 180 degrees for 18 minutes

Pistachio Mousse

1. Mix the cremyvit with the gelatin mass & Pistachio Concentrate.
2. Then fold the whipping cream into the mixture.

Pistachio Amarena Tart

Ingredients

Cherry Glaze

Candia Whipping Cream	100	g
Glucose Syrup PatisFrance	410	
Sugar	80	
Gelatin Mass	180	
White Chocolate	225	
Miroir Neutre	700	
Red Coloring		

Working Method

Cherry Glaze

1. Boil the cream, glucose syrup, sugar.
2. Add them to the white chocolate and gelatin mass mixture and red coloring.
3. Hand mix them with the Miroir Neutre.
4. Pour them at 40 degrees.

Wafer Cookies



Ingredients

Cookies

	g
Eggs	100
Flour	505
Brown Sugar	285
Sugar	115
Corn starch	8

Candia Butter

Baking Soda	6
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Bignolata Ripieno

Biscuit

Tegral Sponge BP	500
Eggs	500
Water	100
Vanilla Powder	5

Bisco Mousse

Creme Anglaise	
• Egg Yolks	150
• Candia Whipping Cream (Liquid)	500
• Sugar	75

Ambiante Nata Cream (Whipped)

Gelatin Mass	90
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Bisco 40 Bano	150
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Working Method

Cookies

1. Mix the butter and sugar in the mixer then pour the egg yolk and eggs
2. Finally add the rest.
3. Bake at 200°C for 10 to 11 minutes.
4. When cool, spread Bignolata over cookies.

Biscuit

1. Mix all ingredients together with a whisk.
2. Pour the mixture into a baking tray (40x60)
3. Bake at 230 degrees for 8 minutes

Bisco Mousse

1. Prepare Creme Anglaise by cooking the egg yolks, Candia whipping cream, and sugar at 85 degrees.
2. Add the gelatin mass, Ambiente Nata cream, and the Bisco 40 concentrate over the Creme Anglaise.

White Glaze

1. Boil the cream, glucose syrup, sugar.
2. Add them to the white chocolate and gelatin mass mixture
3. Hand mix them with the Miroir Neutre.
4. Pour them at 40 degrees.

Wafer Cookies

Ingredients

	g
Ganache Montee	
Gran Nocciola Fugar	100
Candia Whipping Cream (Liquid)	600
Milk Chocolate Belcolade	235
Gelatin Mass	45
White Glaze	
Candia Whipping Cream	100
Glucose Syrup PatisFrance	410
Sugar	80
Gelatin Mass	180
White Chocolate	225
Miroir Neutre	700

Working Method

Ganache Montee

1. Heat the cream and add it on top of the milk chocolate & Gran nocciola.
2. Add the Gelatin mass on top.
3. Mix until combined.
4. Freeze in a mold.

Assembly

1. Add the Bisco mousse to a silicon mold, and press the biscuit into it.
2. Add the frozen ganache montee.
3. Add another layer of biscuit, then mousse, and then the cookies on top of it.
4. Let it sit in the Blast Freezer for 2 hours.
5. Take it out of the mold, dip it in the glaze and spray it with the velour.

Truffle Mousse Chocolat au Lait



Ingredients

Chocolate Biscuit

Tegral Chocolate Sponge BP	500
Eggs	500
Water	100
Vanilla Powder	5

Pralicrac Pecan Patisfrance

Chocolate Tarte Base

Candia Butter	240
Icing Sugar	160
Flour	360
Cocoa Powder	40
Almond Powder	60
Salt	4
Eggs	80

Truffle

Candia Whipping Cream (Liquid)	972
Trimoline PatisFrance	259
Candia Butter	421
Belcolade Dark Chocolate Drops 56%	1620

Working Method

Chocolate Biscuit

1. Mix all ingredients together with a whisk.
2. Pour the mixture into a baking tray (40x60)
3. Bake at 230 degrees for 8 minutes
4. Spread Pralicrac Pecan on top of the genoise.

Chocolate Tarte Base

1. Mix all the dry ingredients together in the mixer.
2. Add the eggs after fully combined.
3. Roll into a tart mold.
4. Bake at 180 degrees for 6 minutes.

Truffle

1. Boil the cream and add them onto the chocolate and Trimoline.
2. When they get to 40 degrees, add the Candia Butter to them and mix them on the hand mixer.
3. Leave to cool.
4. Pour into the tart mold

Truffle Mousse Chocolat au Lait

Ingredients

Mousse Chocolat au Lait	g
Belcolade P370 Milk Chocolate	340
Belcolade D600 Dark Chocolate	60
Candia Whipping Cream (Liquid)	360
Ambiante Nata (Whipped)	500
Cremeux Chocolat au Lait	
Egg Yolks	50
Ambiante Nata (Liquid)	250
Belcolade P370 Milk Chocolate	160
Velour	
Cocoa Butter	100
Belcolade D600 Dark Chocolate	100

Working Method

Mousse Chocolat au Lait

1. Boil the Candia Whipping Cream and add it on top of the chocolate.
2. Then, add the Ambiente Nata Cream and mix until combined.
3. Leave to cool in the freezer.

Cremeux Chocolat au Lait

1. Boil the Ambiente Nata Cream, and add the egg yolks.
2. Cook at 85 degrees, then add them to the chocolate.
3. Mix well, leave to cool in the fridge.

Assembly

1. Using the a Silicon Cube Mold, add the mousse, then cremeux, and genoise.
2. Add the truffle inside of the tart.
3. Then place the cube after freezing, on top of the tart as shown in the image.

Matcha Red Fruit



Ingredients

Sable Breton

Candia Butter

Sugar	450
Salt	400
Egg Yolks	10
Baking Powder	180
Flour	30
Aroma Vanille PatisFrance	600
	10

Biscuit

Tegral Sponge BP

Eggs	500
Water	100

Sottobosco Fugar

Matcha Mousse

Cremyvit (Whipped)	700
Matcha Repieno	400
Gelatin Mass	70
Candia Whipping Cream (Semi-Whipped)	400

g

Working Method

Sable Breton

1. Beat using the paddle attachment the sugar and the butter together until combined, and then add the salt and the egg yolks.
2. Mix well, then add the dry ingredients
3. Keep mixing until combined
4. Bake at 170 degrees at 12 minutes.

Biscuit

1. Mix and combine all the ingredients together.
2. Bake at 230 degrees for 8 minutes.
3. After they cool, spread a layer of Sottobosco on the biscuit.

Matcha Mousse

1. Add the cremyvit, matcha spread, and the gelatin mass until combined, then add the cream on top of it.
2. Mix until combined.
3. Leave to cool in the fridge.

Matcha Red Fruit

Ingredients

Matcha Velour

White Chocolate Belcolade

Cocoa Butter

Green food coloring

g

100

100

5

Working Method

Assembly

1. In a silicon mold, add the matcha mousse, then press a layer of biscuit (not covered in sottobosco) in it.
2. Add more matcha mousse.
3. And close it off with a layer of biscuit that is covered with Sottobosco.
4. Place in the freezer for 2 hours.
5. After taking out of the freezer, spray with velour.
6. Place on top of the sable breton.
7. Put in the fridge.

Mousse Chocolat



Ingredients

	g
Croustillant	
Feuilletine	60
Milk Chocolate Belcolade	40
Cocoa Butter	10
Praline-Noisette PatisFrance	200
Chocolate Mousse	
Dark Chocolate Belcolade	360
Candia Whipping Cream (Liquid)	300
Candia Whipping Cream (Whipped)	600
Biscuit	
Tegral Chocolate Sponge BP	500
Eggs	500
Water	100
Vanilla Powder	5

Working Method

Croustillant

1. Mix all of the ingredients together.
2. Leave to rest.

Chocolate Mousse

1. Heat the Candia whipping cream (liquid) and add it on top of the dark chocolate.
2. Mix until combined.
3. Add the whipped candia whipping cream on top & fold to combine.
4. Leave to rest.

Biscuit

1. Mix and combine all the ingredients together.
2. Bake at 230 degrees for 8 minutes.
3. After they cool, spread a layer of Sottobosco on the biscuit.

Mousse Chocolat

Ingredients

	g
Ganache Montee	
Gran Nocciola Fugar	100
Candia Whipping Cream (Liquid)	600
Milk Chocolate Belcolade	235
Gelatin Mass	45

Glaze

Miroir Glassage Noir

Working Method

Ganache Montee

1. Heat the cream and add it on top of the milk chocolate & Gran nocciola.
2. Add the Gelatin mass on top.
3. Mix until combined.
4. Freeze in a mold.

Assembly

1. Prepare the insert in a silicon mold by adding a layer of biscuit first, then a layer of croustillant, and then ganache montee, and finally a layer of biscuit.
2. Freeze for one hour.
3. Remove from the silicon mold.
4. To a bigger silicon mold, add the chocolate mousse and insert the frozen dessert.
5. Freeze it again for 2 hours.
6. Remove from mold and glaze with miroir glassage noir.
7. Use chocolate to decorate.



Ingredients

Cookies

Candia Butter

Sugar	100	g
Brown Sugar	60	
Eggs	60	
Vanilla Arome PatisFrance	1pc	
Flour	5	
Cocoa Belcolade	200	
Baking Powder	30	
Baking Soda	8	
Instant Coffee	4	
	2	

Fillings (Optional)

Sniky Salty

Salted Caramel

Framboise Pepin

Bignolata Wafer

Pecan Filling Repieno

Working Method

Cookies

1. Mix the sugar, butter, and eggs well.
2. Add the dry ingredients on top and mix until combined.
3. Form into a ball shape (40 g)
4. Bake for 6 minutes at 170 degrees.
5. When hot, form dents to make place for the fillings.
6. Wait till cool then add the filling that you want.

Venezia Biscuit Noir



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Biscuit Noir Flavor	
For 1 Kg of Venezia Base add	
Biscuit Noir Naturale	120
Top with Biscuit Noir Repieno	

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Milk Chocolate



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35

Milk Chocolate Flavor	
For 1 Kg of Venezia Base add	
P370 Belcolade Chocolate	300
Orange Zest	3 pcs

Top with Galata Maria

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Bisco 40



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Biscuit Flavor	
For 1 Kg of Venezia Base add	
Bisco 40	120
Top with Cookies Filling Repieno	

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Pistachio



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Portofino Base	35
Pistachio Flavor	
For 1 Kg of Venezia Base add	
Pistachio Naturale	120
Top with Pistachio EXPO	

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Pomegranate



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Portofino Base	35
Pomegranate Flavor	
For 1 Kg of Venezia Base add	
Pomegranate Naturale	120
Top with Pomegranate Ripieno	

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Boston Cheesecake



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Cheesecake Flavor	
For 1 Kg of Venezia Base add	
Boston Cheesecake	60
Top with Amarena Ripieno	

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Mascrapone & Pomegranate



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Mascarpone Flavor	
For 1 Kg of Venezia Base add	
Mascarpone Powder	60

Top with Pomegranate Fruit Ripieno

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Tiramisu



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Tiramisu Flavor	
For 1 Kg of Venezia Base add	
Tiramisu Naturale	120
Top with Cocoa Powder	

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Sniky Salt



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Sniky Salty Flavor	
For 600 g of Venezia Base add	
Liquid Milk	400
Sniky Salty	400

Top with Glassatura & Salted Caramel

Working Method

In a pot and on heat, place the water, milk powder, skimmed milk, and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the venezia and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the blast chiller for 10 minutes, then store them in the freezer.

Venezia Matcha & Strawberry



Ingredients

	g
Water	550
Milk Powder %26	55
Skimmed Milk Powder	50
Fresh Cream %35	120
Sugar	135
Dextrose	30
Venezia Base	35
Matcha Flavor	
For 600 g of Venezia Base add	
Liquid Milk	400
Matcha Filling Repieno	400

Working Method

1. Add a layer of matcha ice cream made with venezia base
2. Then a layer of strawberry ice cream made with frutta
3. Then another layer of matcha
4. And finally a layer of strawberry on top

Use Frutta Base for the strawberry icecream

Strawberry Ice-Cream



Ingredients

	g
Water	445
Fresh Strawberry Puree	300
Sugar	140
Dextrose	30
Frutta Cr/50 Idea Gelato	35
Strawberry Paste Idea Gelato	50

Working Method

Heat the water and half the sugar till it reaches a temperature of 40°C, then add the rest of the sugar with the dextrose and the Frutta base.

Heat the mix up to 80°C then let it cool till 40°C, at this point, add the fruits, the concentrate, and the mixo.



Ingredients

	g
Animal Cream	1000
Bianchero	200
Pistachio Flavor	
For every 1kg of Bianchero mix, add Futuro Pistachio	120

Working Method

Bianchero Mix

Mix all ingredients together then fill them in the sticks mold. Put them in the shock freeze for 30 minutes then coat the sticks with Glassatura.



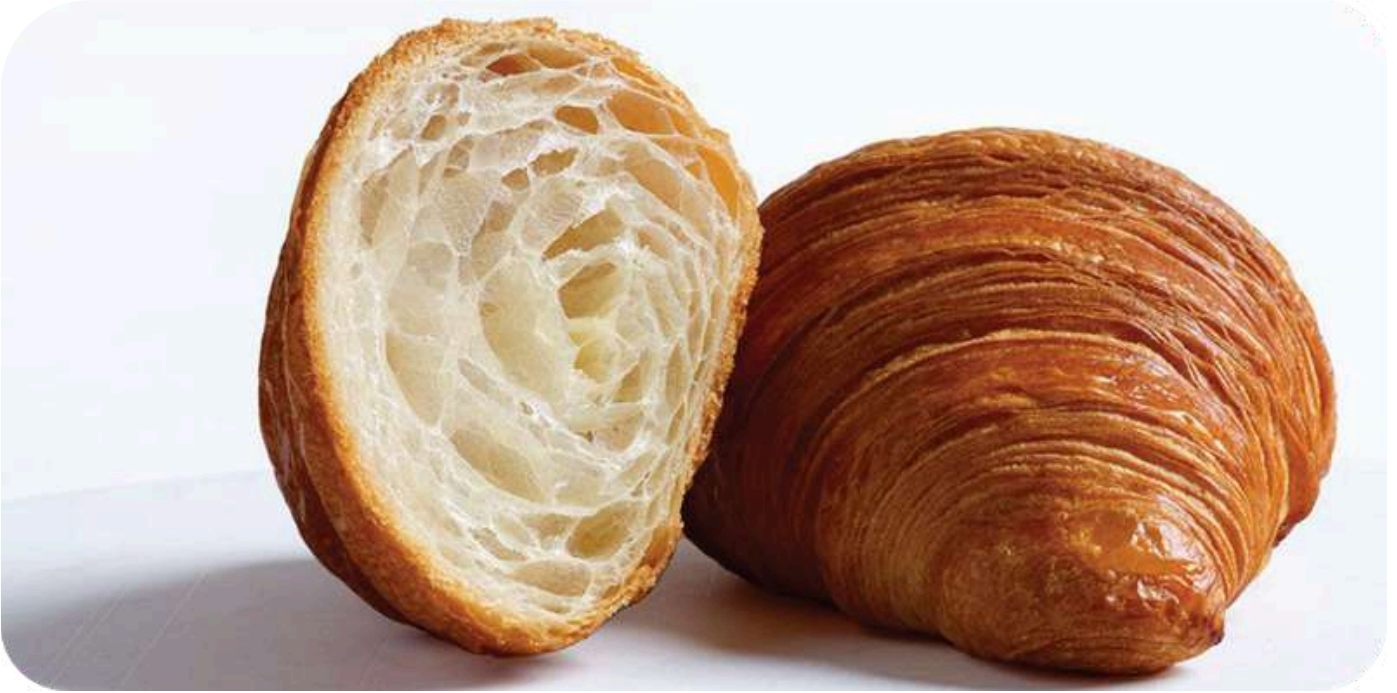
Ingredients

	g
Animal Cream	1000
Bianchero	200
Pistachio Flavor	
For every 1kg of Bianchero mix, add Cheesecake 40	60

Working Method

Bianchero Mix

Mix all ingredients together then fill them in the sticks mold. Put them in the shock freeze for 30 minutes then coat the sticks with Glassatura.



Ingredients

	g
Flour	1000
Salt	20
Yeast	20
Tigris	5
Milk powder	30
Sugar	100
Water	500
Campina Butter	50

Mimetic for Lamination

1000	الدقيق
20	الملح
20	الخميرة
5	تيفريس بوراتوس
30	بودرة الحليب
100	السكر
500	الماء
50	زبدة كامبينا
500	ميمتيك للتوريق

Working Method

1. Knead the dough for 3 mins on slow then 4 mins on fast.
2. Roll out at 18 then freeze for 20-40 mins. Meanwhile, flatten out the butter then fridge it. Roll out the dough when it's really cold till 9, then include the butter by placing it in the middle, then pinching the butter walls into the dough.
3. Close it up and score the sides for better laminating.
4. Make up: 2 double folds at 6, then freeze for 20-30 mins.
5. Give the dough a bit of width (more than 33 cm), and roll the rest till thickness of 3 or 1 dash till 3.
6. Cut isosceles triangles of 33cm height, and 11cm base and roll.
7. Proof at 28°C for about 2 hours and preheat the oven at 210°C then bake at 180°C for 15 mins

1. اعجن العجينة لمدة ٣ دقائق على سرعة بطيئة ثم ٤ دقائق على سرعة عالية.
2. افرد العجينة إلى سمك ١٨ سم ثم ضعها في الفريزر لمدة ٢٠-٤٠ دقيقة. في هذه الأثناء، قم بتسطيح الزبدة ثم ضعها في الثلاجة. بعد أن تبرد العجينة تمامًا، افردتها إلى سمك ٩ سم، ثم ضع الزبدة في المنتصف وأغلق العجينة حول الزبدة
3. اغلق العجينة ثم قوم بعمل شقوق على الجوانب لتحسين التوريق
4. اطوي العجين طيبتين مزدوجتين على ٦ سم، ثم ضع العجينة في الفريزر لمدة ٢٠-٣٠ دقيقة
5. ازد عرض العجينة لتصبح أكثر من ٣٣ سم، ثم افرد الباقي حتى سمك ٣ سم أو ١ سم في المرة الأولى حتى ٣ سم
6. قطع مثلثات متساوية الساقين بارتفاع ٣٣ سم وقاعدة ١١ سم ثم لفها
7. اتركها لتتخمر على درجة حرارة ٢٨ درجة مئوية لمدة ساعتين تقريبًا، ثم سخن الفرن على ٢١٠ درجة مئوية. اخبزها على ١٨٠ درجة مئوية لمدة ١٥ دقيقة