



SAVOURY NEW YORK ROLL

FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
FRESH YEAST
BUTTER-PLATTE - LAMINATION

PREPARATION

g 1250 Mix all the ingredients until you get a smooth dough.
g 500 Leave the dough to rest for 40 minutes at room temperature.
g 10 Carry out a positive killing cycle.
g 60 The next day, roll out the dough, add the butter, and make a classic 3 and 4 fold.
g 500 Let the dough rest in the refrigerator for 1.30 minutes.
Roll out to a height of 3mm and create strips of dough 50cm long and 3cm wide.
Roll up the strips and then place them in the steel rings previously buttered and dipped in sesame and poppy seeds.
Leave to rise at 24-26°C for 150-180 minutes with 70-80% humidity.
Pressure cook at 155°C for approximately 25 minutes.

PHILADELPHIA SALTED CREAM

INGREDIENTS

CREMA SNACK
FULL-FAT MILK (3,5% FAT)
LIQUID CREAM 35% FAT
PHILADELPHIA CHEESE
SALT

PREPARATION

g 200 Whip the CREMASNACK with the milk and cream in a planetary mixer for about 2 minutes. Add the
g 400 Philadelphia, salt and pepper.
g 400
g 300
g 5
g 5

FINAL COMPOSITION

Cut the salted New Yorks in half and fill with Philadelphia salted cream at the base.

Then arrange a layer of smoked salmon, sliced avocado seasoned with oil, salt and pepper

Finally, place a fried egg.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF