



SOUR CHERRY PASTRY

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 3H

SERVES: 12

Pastry

510gr flour
25gr fresh yeast
51gr sugar
51gr butter
12gr honey
120gr water
120gr milk
10gr salt
250gr laminating butter

PREPARATION METHOD

Pastry

Mix all ingredients except the laminating butter for 3 minutes at a low speed, then 8 minutes at a medium speed until smooth. Cover and rest for 10 minutes. Roll out to a 20×30 cm rectangle, 1 cm thick, and chill in the freezer. Roll the laminating butter into a 15×20 cm rectangle and enclose in the dough. Roll out to 5 mm thickness, make a four-fold, and chill for 10 minutes. Repeat once more. Roll out to 4 mm thickness and cut into 10×10 cm squares. Proof for 2 hours at 28°C and 70% humidity.

Sour Cherry Coulis

250gr Dira sour cherry puree
40gr glucose
75gr sugar
8gr pectin NH
25gr lemon juice

Finishing & Decoration

1 egg
fresh cherries
powdered sugar

PREPARATION METHOD

Sour Cherry Coulis

Heat the sour cherry puree and glucose to 60°C.

Mix the sugar with the pectin, then add to the puree and bring to a boil. Add lemon juice.

Pour part into silicone molds to make 12 discs of 5 cm and freeze. Cool the remaining coulis, then blend until smooth and transfer to a piping bag.

Assembly & Decoration

Place a frozen sour cherry disc in the center of each proofed pastry and brush the edges with beaten egg. Bake at 180°C for 15-18 minutes until golden brown. Cool on the tray. Pipe the sour cherry coulis into the center of each pastry. Cut fresh cherries in half and arrange over the coulis. Finish with a whole fresh cherry and a light dusting of powdered sugar.



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