



ITALIAN STYLE CROISSANT : COCONU

ITALIAN CROISSANT DOUGH

INGREDIENTS

| | |
|--------------------------------------|--------|
| DOLCE FORNO MAESTRO | g 3000 |
| WATER | g 400 |
| MILK 3.5% FAT | g 300 |
| EGGS | g 450 |
| SALT | g 30 |
| YEAST | g 120 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 15 |
| UNSALTED BUTTER 82% FAT - SOFT | g 300 |

PREPARATION

Use a double arm mixer.
Knead all the ingredients (except the butter) for about 20 minutes.
Add the butter and knead until obtained a soft and smooth dough.
Let the dough rest for 20 minutes at room temperature.
Blast chill at positive temperature the dough.

LAYERING

INGREDIENTS

| | |
|---------------|--------|
| BUTTER-PLATTE | g 1000 |
|---------------|--------|

PREPARATION

Laminate the dough with the platte butter giving a single and a double fold.
Cover the dough with a plastic foil and refrigerate at 2-5°C for 20 min.

AFTER BAKING FILLING

INGREDIENTS

| | |
|-------------------|----------|
| CHOCOCREAM BIANCO | To Taste |
|-------------------|----------|

CRUNCHY COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 32°C

g 200

JOYPASTE DONATELLO

g 40

PREPARATION

Combine the ingredients ad kepp at 32°C

FINAL COMPOSITION

Laminate the dough to a thickness of 3mm, then cut into 10x30cm triangles and roll them to form croissants.

Place the croissants to prove at a temperature of 26 ° C with humidity 70% for 5-6 hours.

Cook at 170 ° C for 25 minutes.

Once cold, fill and glaze.

Decorate with BUTTERFLY PNK and PURPLE FLOWER DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF