



## ITALIAN STYLE CROISSANT : HAZELNUT

### 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
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#### 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

NOCCIOLATA BIANCA	To Taste
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## CRUNCHY COATING

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### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 32°C	g 200
GRANELLA DI NOCCIOLA	g 40

### PREPARATION

Combine the ingredients and keep 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 SUNFLOWER 2D and GREEN PETALS MINI DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF