



ITALIAN STYLE CROISSANT : PISTACCHIO

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.

GREEN DOUGH

INGREDIENTS

WATER	g 640
TYPE 00 WHITE FLOUR - W 330	g 1200
UNSALTED BUTTER 82% FAT - SOFT	g 180
FOOD COLOURANT - WATERBASED GREEN	g 5

PREPARATION

Combine everything together until obtained a smooth dough.

Refrigerate overnight.

CRUNCHY COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 32°C	g 200
CHOPPED PISTACHIOS	g 40

PREPARATION

Combine the ingredients and keep at 32°C

AFTER BAKING FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO	To Taste
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FINAL COMPOSITION

Add the green dough on top of the laminated dough.

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 CURVY LEAF GREEN, PEACH BLOSSOM DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF