

ITALIAN STYLE CROISSANT : PISTACCHIO

ITALIAN CROISSANT DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 3000	Use a double arm mixer.
WATER	g 400	Knead all the ingredients (except the butter) for about 20 minutes.
MILK 3.5% FAT	g 300	Add the butter and knead until obtained a soft and smooth dough.
EGGS	g 450	Let the dough rest for 20 minutes at room temperature.
SALT	g 30	Blast chill at positive temperature the dough.
YEAST	g 120	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15	
UNSALTED BUTTER 82% FAT - SOFT	g 300	

LAYERING

INGREDIENTS		PREPARATION
BUTTER-PLATTE g 10	000	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

INGREDIENTSPREPARTIONWATERg 640Combine everything togheter until obtaind a smoouth dough.TYPE 00 WHITE FLOUR - W 330g 1200Refrigerate overnight.UNSALTED BUTTER 82% FAT - SOFTg 180FOOD COLOURANT - WATERBASED GREENg 5

CRUNCHY COATING

PREPARTION

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 32°C

CHOPPED PISTACHIOS

g 200

Combine the ingredients ad kepp at 32°C

g 40

AFTER BAKING FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO To Taste

FINAL COMPOSITION

Add the green dough on top of the 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 proove 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

