



## "CANNOLO" CROISSANT

### ALMOND AND PISTACHIO FINANCIER

#### INGREDIENTS

|                         |          |
|-------------------------|----------|
| AVOLETTA                | g 550    |
| VIGOR BAKING            | g 4      |
| WHITE BREAD FLOUR       | g 50     |
| CORNSTARCH              | g 50     |
| EGG WHITES              | g 370    |
| UNSALTED BUTTER 82% FAT | g 120    |
| CUKICREAM PISTACCHIO    | To Taste |

#### PREPARATION

- Mix all the powdered ingredients (AVOLETTA, VIGOR BAKING, "soft" flour, and cornstarch) by hand using a whisk.
- Add the egg whites and then the melted butter.
- Continue mixing until you obtain a homogeneous batter.
- Fill silicone molds one-quarter full and dress the inside with CUKICREAM PISTACCHIO, then seal it by dressing the financier batter over it. Bake in a static oven for 10-15 minutes at 180-190°C with the valve closed.

### CROISSANT DOUGH

#### INGREDIENTS

|                                      |        |
|--------------------------------------|--------|
| DOLCE FORNO MAESTRO                  | g 2075 |
| WHITE BREAD FLOUR                    | g 170  |
| FULL-FAT MILK (3,5% FAT)             | g 945  |
| UNSALTED BUTTER 82% FAT              | g 100  |
| SALT                                 | g 20   |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 15   |
| FRESH YEAST                          | g 100  |
| BUTTER-PLATTE                        | g 1000 |

#### PREPARATION

- Knead all the ingredients (except the flat butter) for about 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
- Form a dough ball and let it rise for 60 minutes to allow the fermentation to begin, then flatten the dough to stop it.
- Perform a positive cooling cycle for better results during folding.
- Alternatively, let it rise for 15 minutes, cover with a nylon cloth, and place it in the refrigerator.
- Dough-to-Butter Ratio: 3.4:1
- Once the dough has cooled, incorporate the butter and fold it in a three-fold and then a four-fold, allowing it to rest in the refrigerator.
- Roll out the dough to a thickness of 3 mm, create strips with a width of 3 cm and a length of 25 cm.

## DECORATION

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## INGREDIENTS

BIANCANEVE

To Taste

## FINAL COMPOSITION

- Wrap the croissant strip around the frozen financier, gently stretching the dough and placing both the beginning and the end underneath the financier, making 4 complete turns around it.
- Allow the "cannolo" to rise for 3/4 hours at 28°C.
- Once the rising is complete, bake the croissant at 160/170°C for approximately 20 minutes.
- Once cooled, decorate with BIANCANEVE.



**RECIPE CREATED FOR YOU BY OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER