

"CANNOLO" CROISSANT

ALMOND AND PISTACHIO FINANCIER

INGREDIENTS

MONEDIENTO	
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

INCOEDIENTO

INGREDIEN 12	PREPARATION	PKEPAKATIUN	
DOLCE FORNO MAESTRO	• Knead all the ingredients (example 2075) • Knead all the ingredients (example 2075) and velvety dough with a soft	'	
WHITE BREAD FLOUR	g 170 • Form a dough ball and let it r	 Form a dough ball and let it rise for 60 minutes to allow the dough to stop it. 	
FULL-FAT MILK (3,5% FAT)	g 945 dough to stop it.		
UNSALTED BUTTER 82% FAT	g 100 • Perform a positive cooling cy	cle for better results during t	
SALT	g 20 • Alternatively, let it rise for 15	minutes, cover with a nylon	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15 • Dough-to-Butter Ratio: 3.4:1		
FRESH YEAST	g 100 • Once the dough has cooled,	Once the dough has cooled, incorporate the butter and for	
BUTTER-PLATTE	g 1000 allowing it to rest in the refrig	erator.	
	 Roll out the dough to a thickr 	ess of 3 mm, create strips v	

DDEDADATION

- out 20 minutes until you obtain a smooth
- the fermentation to begin, then flatten the
- ig folding.
- on cloth, and place it in the refrigerator.
- fold it in a three-fold and then a four-fold,
- with a width of 3 cm and a length of 25 cm.



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

