



## CREAM FILLED CROISSANT

### SMALL CROISSANTS FILLED WITH ANHYDROUS CREAM

DIFFICULTY LEVEL



#### DOUGH

##### INGREDIENTS

DOLCE FORNO

g 1000

WATER

g 100

FULL-FAT MILK (3,5% FAT)

g 150

EGGS

g 150

UNSALTED BUTTER 82% FAT

g 150

YEAST

g 40

SALT

g 10

##### PREPARATION

Knead all the ingredients, except for the softened butter until obtaining a smooth dough.

Finish off the dough with the softened butter added in twice

Let the dough settle well-covered for around 30-45 minutes in the fridge (+5°).

#### LAMINATION

##### INGREDIENTS

MARBUR CROISSANT 20%

g 400

##### PREPARATION

Roll out the dough, put in the middle the MARBOUR CROISSANT and fold the dough to completely wrap it.

Level and fold in to 4 slayers the dough-sheet, repeat once again the operation of leveling and folding to obtain 2 folds in 4.

Let it settle well-covered for 10-15 minutes in the fridge.

Level the dough to a thickness of 4 millimeters, cut it shaped like triangles and make croissants.

Put into the leavening chamber at 28°C for 150-180 minutes with relative humidity of 70-80%.

Polish with a beaten egg and bake it in a static oven at 180°-200°C for 18-20 minutes or in a

convection oven at 170°C for around 15 minutes.

**ADVICE:** best results are obtained cooking croissants before the leavening reaches its peak.

It is possible also to prepare the dough in the evening, put it in the refrigerator, and then continue the next morning.

## CREAM FILLING

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### INGREDIENTS

CHOCOCREAM PASTICCERA

To Taste

### PREPARATION

Carve with a knife the surface of the croissant making an hollow with width and depth of 1 cm.

Use the pastry bag with plain nozzle n.8 to create small peaks of cream inside the hollow.

## DECORATION

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### PREPARATION

Decorate every croissant with 1 DAISY and 1 CURVY SPOTS GREEN DOBLA

## AMBASSADOR'S TIPS

During the lamination process, it is possible to replace MARBUR CROISSANT with [KASTLE CROISSANT](#) or Burro Platte, without changing the doses.