



## CROIFRUIT - FRUIT CROISSANT

### CLASSIC DOUGH

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#### INGREDIENTS

DOLCE FORNO MAESTRO

MILK 3.5% FAT

SALT

YEAST

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

UNSALTED BUTTER 82% FAT

g 2500

g 1000

g 30

g 120

g 15

g 1000

#### PREPARATION

Combine DOLCE FORNO MAESTRO, salt, milk, yeast and JOYPASTE VANIGLIA, knead for 20 minutes until you get a soft and velvety dough.

Let it rest for 40 minutes so that the leavening process can begin.

Flatten the dough and make a cycle in positive blast chiller.

Roll out the dough on a baking sheet 60x40cm, cover and place in the refrigerator at 3 ° C for one night.

Laminate the butter to 2mm thick.. Keep both the dough and the butter well covered at the same temperature in the refrigerator.

The next day, proceed with the collection of butter from a fold to 4 and then a fold to 3.

Place again in the refrigerator for 30 minutes, then roll out at 5mm.

## COLOURED DOUGH

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### INGREDIENTS

WATER	g 320
TYPE 00 WHITE FLOUR	g 600
UNSALTED BUTTER 82% FAT	g 90
RED COLOUR	

### PREPARATION

Knead the flour, the red food coloring (you can also use red fruit powder), water and soft butter.

Let the dough rest in the refrigerator for 24 hours.

## RED FRUIT CUSTARD CREAM

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### INGREDIENTS

EGGS	g 160
CASTER SUGAR	g 125
CORNSTARCH	g 55
WATER	g 100
RED FRUIT PURÉE	g 600

### PREPARATION

Whisk the eggs and sugar.

Mix corn starch with water, then add it to the egg and sugar mixture by emulsifying with the immersion mixer.

Add 400gr of red fruit puree and cook until boiling.

Cook for 3 minutes until the starch is completely cooked.

Add the remaining red fruit puree (200gr) and mix.

Pour over a baking sheet with baking paper, cover and allow to cool quickly to 4°C.

Before use, remove from the refrigerator and mix until you reach a smooth and velvety texture.

## RED FRUITS CRUNCHY CREAM

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### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste
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**INGREDIENTS**

COVERDECOR WHITE CHOCOLATE	g 175
CHOCOCREAM CRUNCHY FRUTTI ROSSI	g 75

**PREPARATION**

Heat COVERDECOR CIOCCOLATO BIANCO to 50°C and add CHOCOCREAM CRUNCHY.

**FINAL COMPOSITION**

Place the coloured dough on top of the classic laminated dough and laminate at 3.5mm.

Place in the blast chiller for 10 minutes, then cut into two parts.

Overlap the two parts of the dough and laminate again at 5mm. Leave to rest in the refrigerator for 30 minutes.

Cut 40 cm strips and place them directly in the mould, then sprinkle the surface with a mix of yolk, milk and dextrose.

Leave to rise for 4/5 hours in a leavening cell at 24°C with relative humidity of 60/70%.

Polish again and cook at 170°C for 18-20 minutes. Remove from the mold.

Once cold, fill with red fruit custard and with the crunchy cream with red fruits, then dip the base of the cake in the red fruit glaze.

Decorate the surface with fresh strawberries and DOBLA decorations: petit love and poppy flower.