



CROISSANT BLUEBERRY

CROISSANT DOUGH

INGREDIENTS

| | |
|--------------------------------------|--------|
| DOLCE FORNO MAESTRO | g 3000 |
| WATER | g 400 |
| MILK 3.5% FAT | g 300 |
| EGGS | g 450 |
| SALT | g 30 |
| YEAST | g 120 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 15 |
| UNSALTED BUTTER 82% FAT - SOFT | g 300 |

PREPARATION

- Use a double arm mixer.
- Knead all the ingredients (except the butter) for about 20 minutes.
- Add the butter and knead until obtained a soft and smooth dough.
- Let the dough rest for 20 minutes at room temperature.
- Blast chill at positive temperature the dough.

LAYERING

INGREDIENTS

| | |
|---------------|--------|
| BUTTER-PLATTE | g 1000 |
|---------------|--------|

PREPARATION

- 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.

AFTER BAKING FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY

To Taste

FINAL COMPOSITION

Laminate the dough to a thickness of 3mm, then cut into 10x30cm triangles and roll them to form croissants.

Place the croissants to prove at a temperature of 26 ° C with humidity 70% for 5-6 hours.

Cook at 170 ° C for 25 minutes.

Once cold, fill with FRUTTA IN CREMA BLUEBERRY Cesarin.

AMBASSADOR'S TIPS

It is possible to replace the Fruit in Blueberry cream with the other flavors in the same range (Apricot or Tangerine).