



## CROISSAN WITH CRUNCHY FILLING - TROPICAL

### 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
BUTTER-PLATTE	g 1000

#### PREPARATION

Use a double arm mixer.

Knead all the ingredients (except for the softened butter and the butter-platte) for about 20 minutes.

Add softened butter and knead until obtaining a soft and velvet smooth dough.

Let the dough rest for 20 minutes, to let it start leaven and then place it in the blast chiller to have a better result during the folding.

Laminate the dough with 1 kg of butter-platte, then make a 3-layer fold, then roll out again and make another 4-layer fold.

Let the laminated dough rest in the fridge for 20 minutes, then cut it into triangles and roll them up to create the croissant.

Place them onto trays and store into the proofer room for 5-6 hours at 26°C with relative humidity of 70%.

Bake at 170-190°C for 15-18 minutes.

### MANGO CREAM

#### INGREDIENTS

EGGS	g 160
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#### PREPARATION

Mix the whole eggs with the sugar.

Mix the starch with the water.

CASTER SUGAR  
CORNSTARCH  
WATER  
MANGO PURÉE

g 125  
g 55  
g 100  
g 540

Mix together both mixture with the blender until smooth texture.

Add 400 gr of mango puree and start cooking gently until boiling point. Cook for 3 minutes to make sure the starch is completely cooked.

Add the remaining defrosted puree (200 gr) mixing well.

Place into a tray, cover and cool down rapidly at 4°C.

Before use, take the fruit custard out of the fridge and mix until smooth consistency.

## CRUNCHY CREAM

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### INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL g 20

## STEP 4

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### INGREDIENTS

COVERDECOR PISTACCHIO g 175

CHOCOCREAM PISTACCHIO g 75

### FINAL COMPOSITION

Fill the croissants with mango cream and tropical crunchy cream.

Glaze the croissants with the pistachio frosting.

Decorate with pistachio and with Dobla's CURVY LEAF GREEN.