



## CROISSANTS-PAIN AU CHOCOLAT

### STEP 1

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#### INGREDIENTS

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| IRCA CROISSANT | g 1.000   |
| FRESH YEAST    | g 50      |
| WATER          | g 450-500 |

#### PREPARATION

IRCA CROISSANT g 1.000 Yeast g 50 Water g 450-500 Butter or Platte croissant margarine g 400  
**KNEADING:** knead the IRCA CROISSANT, yeast and water until a smooth, velvety consistency is obtained. Leave to rest at room temperature (20-24°C) for 10 minutes. **METHOD:** roll out the dough, place the butter or margarine in the centre and fold the dough over on itself to completely envelop it. Roll out again and fold it over to form four layers. Repeat the rolling out and folding procedure for a total of two folds of four layers. Finally roll out to a thickness of about 4 millimetres and create the desired shape. **LEAVENING:** place in a rising room at 28-30°C using margarine and 24-26°C using butter with relative humidity of about 70% for 60-80 minutes. **BAKING:** bake at 180-200°C for about 20 minutes.

### STEP 2

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#### INGREDIENTS

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| HARJA CROISSANT/SFOGLIA - (CROISSANT/SFOGLIA) OR BUTTER | g 400 |
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