



## CROISSANTS MADE WITH CROISSANT PLUS

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL



### CROISSANT DOUGH

#### INGREDIENTS

CROISSANT PLUS

g 1000

YEAST

g 30-50

WATER - AT 5-10°C

g 400-450

MARBUR PLATTE

g 400

#### PREPARATION

Knead the ingredients in a spiral kneading machine or in a plunging arm mixer, until you obtain a velvet smooth dough.

Cover the dough with a plastic cloth and let it rest for 5 minutes at room temperature.

Roll out the dough into a layer, lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold.

Refrigerate for 5 minutes.

### FOR BEFORE-BAKING FILLING

#### INGREDIENTS

CHOCOLATE CHOCOLAT

To Taste

NOUGATY GIANDUIA

To Taste

PASSATA ALBICOCCA TIPO ORO

To Taste

#### PREPARATION

Before rolling the triangle of dough into croissants, you can fill them with the products listed above.

## FOR AFTER-BAKING FILLING

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### INGREDIENTS

NOCCIOLATA

MARIXCREAM

PASTA BITTER

### PREPARATION

To Taste

Once the fresh baked croissants have cooled down completely, they can be filled with the products

To Taste

from the list above.

To Taste

### FINAL COMPOSITION

Roll out the dough to 4-5 mm and cut it into triangles, then roll them up well tight. Place them onto trays and store into the proofer room at 24°C with relative humidity of the 70%.

Bake at 180-200°C for 17-20 minutes.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF