

CEREAL CROIBRAID WITH HONEY AND WALNUTS

INGREDIENTS		PREPARATION AND ADDITIONAL CONTRACTOR OF THE PROPERTY OF THE
CEREAL'EAT LIEVITATI	g 1.000	leave to rest for at least 3 hours in a refrigerator (+5°C). Stretch the dough, place butter or
WATER	g 200	
MILK		then place it in the refrigerator for one hour. Repeat the operation and place the dough in the refrigerator for a further 10-15 minutes. Roll out the pastry to a height of 4 millimeters, cut into
YEAST	g 50	rectangular pieces of 12x6,5 centimeters. Make two cuts to obtain three stripes of the same size, spread the whole surface with HONEYFILL and place chopped walnuts, then braid. Roll up starting from the closed side and place in paper moulds for muffins. Leave in a rising room at
SALT	g 15	
TRIAL THERMOTECH	g 10	25°C for about 3 hours, if made with butter, or 2 hours, if made with margarine. Glaze with egg, decorate with sugar grains and bake at 180-200°C for about 15 minutes.
STEP 2		
INGREDIENTS		
LAMINATED BUTTER	g 500	
STEP 3		
INGREDIENTS		
MARBUR CROISSANT 20%	g 500	



INGREDIENTS

HONEYFILL To Taste

