



# CRUNCHY CRUFFIN

Crunchy cruffin filled with 3 different crispy creams

**DIFFICULTY LEVEL**



## CROISSANT RECIPE

### INGREDIENTS

DOLCE FORNO	g 1500
WATER	g 150
FRESH MILK - HIGH QUALITY	g 150
EGGS	g 225
UNSALTED BUTTER 82% FAT	g 225
FRESH YEAST	g 60
SALT	g 15
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

### PREPARATION

Mix all the ingredients, except the water and butter.

Add the water several times, until completely absorbed.

Knead until you have a smooth and dry dough.

Combine the butter to the dough 2-3 times. The result will be a smooth and velvety paste.

Let the dough rise for about 30-40 minutes at room temperature.

Then roll out the dough with the dough sheeter giving the dough a rectangular shape.

Cover tightly and let the dough cool for at least 30 min in the fridge or blast chiller at a temperature of 2-4°C.

## LAMINATION

### INGREDIENTS

KASTLE CROISSANT	g 500
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### PREPARATION

Roll out the dough and proceed to incorporated the KASTLE CROISSANT (260 g / kg of dough).

Give 2 folds to 4 (2 double turn).

After the last fold, let the dough to rest for 10-15 minutes in the fridge.

## CRUNCHY FILLING WITH TROPICAL FLAVOUR

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### INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL	To Taste
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## CRUNCHY FILLING WITH RED FRUIT

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### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste
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## CRUNCHY GIANDUIA FILLING

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### INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	To Taste
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## CRUNCHY GLAZE

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### INGREDIENTS

COVERDECOR WHITE CHOCOLATE	To Taste
ALMONDS - GRAINED	To Taste
COVERDECOR FRAGOLA	To Taste
GRANELLA DI BISCOTTO	To Taste
COVERDECOR DARK CHOCOLATE	To Taste
GRANELLA DI NOCCIOLA	To Taste

### PREPARATION

Melt the COVERDECOR at 50 ° C.

Add the inclusions in measure of 10% of the weight of the COVER DECOR and stir (COVERDECOR WHITE-GRAINED ALMOND, COVERDECOR STRAWBERRY-GRANELLA DI BISCOTTO, COVERDECOR DARK CHOCOLATE-GRANELLA DI NOCCIOLA).

### FINAL COMPOSITION

After resting in the fridge, take the croissant dough and roll it out to a thickness of about 3mm.

Cut the dough and form rectangles of 22 x 3.5 cm.

Roll the rectangles of pasta into swivels and place them in the aluminum cuki molds.

Put in a leavening cell at 28-30 °C for 150-180 minutes with relative humidity of 70-80%.

Once it has risen, brush the surface of the dough with the egg.

Bake at 180-200 ° C for 18-20 minutes, as soon as they are cooked, polish the croissant with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%).

Fill with the chosen CHOCOCREAM.

Decorate by glazing the base with the crunchy glaze.

THREE DIFFERENT CRUNCHY CRUFFIN COMBINATION :

1)CHOCOCREAM CRUNCHY TROPICAL - COVERDECOR WHITE AND GRAINED ALMOND.

2)CHOCOCREAM CRUNCHY FRUTTI ROSSI - COVERDECOR STRAWBERRY AND GRANELLA DI BISCOTTO.

3)CHOCOCREAM CRUNCHY CACAO&NOCCIOLE - COVERDECOR DARK CHOCOLATE AND GRANELLA DI NOCCIOLA.