

TORCADE (DOLCE FORNO)

Leavened product for breakfast

DIFFICULTY LEVEL

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO	g 2500
MILK 3.5% FAT	g 1000
SALT	g 25
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
YEAST	g 120

PREPARATION

Knead all the ingredients for about 20 minutes until a smooth and velvety dough, with a soft texture, is obtained

Make a dough and let it rest for 40 minutes so that the leavening starts, and then stop it by flattening the dough.

Make a positive blast chilling cycle in order to get a better result during the bending phase. Place the butter in the middle and fold over the dough.

LAMINATION

INGREDIENTS

BUTTER-PLATTE	g 1000

PREPARATION

Roll out the dough with a 1000 g butter plate and fold it over, then make 1 fold to 3, then 1 fold to 4

Let it rest in the fridge for 20-30 minutes.

FILLING

INGREDIENTS

WATER	g 1000
TOP CREAM	g 400-450

PREPARATION

Mix TOP CREAM and water with a whisk

FILLING

INGREDIENTS

PEPITA FONDENTE 1100	To Taste

FINAL COMPOSITION

Roll the dough at the thickness of about 3-4 mm.
Spread the custard over the entire surface of the dough, sprinkle with PEPITA 1100 and overlap the dough. Cut 2 cm wide strips and make a braid.
Put to rise for about 3-4 hours at 26°C .
Cook at 160-165°C in a convection oven for 15-18 minutes



RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

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