



"Cannolo" Croissant

ALMOND AND PISTACHIO FINANCIER

INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
WHITE BREAD FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120
CUKICREAM PISTACCHIO	To Taste

PREPARATION

- Mix all the powdered ingredients (AVOLETTA, VIGOR BAKING, "soft" flour, and cornstarch) by hand using a whisk.
- Add the egg whites and then the melted butter.
- Continue mixing until you obtain a homogeneous batter.
- Fill silicone molds one-quarter full and dress the inside with CUKICREAM PISTACCHIO, then seal it by dressing the financier batter over it. Bake in a static oven for 10-15 minutes at 180-190°C with the valve closed.

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 2075
WHITE BREAD FLOUR	g 170
FULL-FAT MILK (3,5% FAT)	g 945
UNSALTED BUTTER 82% FAT	g 100
SALT	g 20
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
FRESH YEAST	g 100
BUTTER-PLATTE	g 1000

PREPARATION

- Knead all the ingredients (except the flat butter) for about 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
- Form a dough ball and let it rise for 60 minutes to allow the fermentation to begin, then flatten the dough to stop it.
- Perform a positive cooling cycle for better results during folding.
- Alternatively, let it rise for 15 minutes, cover with a nylon cloth, and place it in the refrigerator.
- Dough-to-Butter Ratio: 3.4:1
- Once the dough has cooled, incorporate the butter and fold it in a three-fold and then a four-fold, allowing it to rest in the refrigerator.
- Roll out the dough to a thickness of 3 mm, create strips with a width of 3 cm and a length of 25 cm.

DECORATION

INGREDIENTS

BIANCANEVE

To Taste

FINAL COMPOSITION

- Wrap the croissant strip around the frozen financier, gently stretching the dough and placing both the beginning and the end underneath the financier, making 4 complete turns around it.
- Allow the "cannolo" to rise for 3/4 hours at 28°C.
- Once the rising is complete, bake the croissant at 160/170°C for approximately 20 minutes.
- Once cooled, decorate with BIANCANEVE.



RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER