

CREAM FILLED CROISSANT

Small croissants filled with anhydrous cream

DIFFICULTY LEVEL

DOUGH

INGREDIENTS

DOLCE FORNO	g 1000
WATER	g 100
FULL-FAT MILK (3,5% FAT)	g 150
EGGS	g 150
UNSALTED BUTTER 82% FAT	g 150
YEAST	g 40
SALT	g 10

PREPARATION

Knead all the ingredients, except for the softened butter until obtaining a smooth dough.

Finish off the dough with the softened butter added in twice

Let the dough settle well-covered for around 30-45 minutes in the fridge (+5°).

LAMINATION

INGREDIENTS

MARBUR CROISSANT 20%	g 400

PREPARATION

Roll out the dough, put in the middle the MARBOUR CROISSANT and fold the dough to completely wrap it.

Level and fold in to 4 slayers the dough-sheet, repeat once again the operation of leveling and folding to obtain 2 folds in 4.

Let it settle well-covered for 10-15 minutes in the fridge.

Level the dough to a thickness of 4 millimeters, cut it shaped like triangles and make croissants.

Put into the leavening chamber at 28°C for 150-180 minutes with relative humidity

of 70-80%.

Polish with a beaten egg and bake it in a static oven at 180°-200°C for 18-20 minutes or in a convection oven at 170°C for around 15 minutes.

ADVICE: best results are obtained cooking croissants before the leavening reaches its peak.

It is possible also to prepare the dough in the evening, put it in the refrigerator, and then continue the next morning.

CREAM FILLING

INGREDIENTS

CHOCOCREAM PASTICCERA	To Taste

PREPARATION

Carve with a knife the surface of the croissant making an hollow with width and depth of 1 cm.

Use the pastry bag with plain nozzle n.8 to create small peaks of cream inside the hollow.

DECORATION

PREPARATION

Decorate every croissant with 1 DAISY and 1 CURVY SPOTS GREEN DOBLA

AMBASSADOR'S TIPS

During the lamination process, it is possible to replace MARBUR CROISSANT with KASTLE CROISSANT or Burro Platte, without changing the doses.