



## ITALIAN STYLE CROISSANT : CARAMEL

### ITALIAN CROISSANT DOUGH

#### INGREDIENTS

|                                      |        |
|--------------------------------------|--------|
| DOLCE FORNO MAESTRO                  | g 3000 |
| WATER                                | g 400  |
| MILK 3.5% FAT                        | g 300  |
| EGGS                                 | g 450  |
| SALT                                 | g 30   |
| YEAST                                | g 120  |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 15   |
| UNSALTED BUTTER 82% FAT - SOFT       | g 300  |

#### PREPARATION

Use a double arm mixer.

Knead all the ingredients (except the butter) for about 20 minutes.

Add the butter and knead until obtained a soft and smooth dough.

Let the dough rest for 20 minutes at room temperature.

Blast chill at positive temperature the dough.

### LAYERING

#### INGREDIENTS

|               |        |
|---------------|--------|
| BUTTER-PLATTE | g 1000 |
|---------------|--------|

#### PREPARATION

Laminate the dough with the platte butter giving a single and a double fold.

Cover the dough with a plastic foil and refrigerate at 2-5°C for 20 min.

### AFTER BAKING FILLING

#### INGREDIENTS

|                                 |          |
|---------------------------------|----------|
| CHOCOCREAM CARAMEL FLEUR DE SEL | To Taste |
|---------------------------------|----------|

## CRUNCHY COATING

### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE - MELTED AT 32°C

g 200

### PREPARATION

Combine the ingredients and keep at 32°C

### FINAL COMPOSITION

Laminate the dough to a thickness of 3mm, then cut into 10x30cm triangles and roll them to form croissants.

Place the croissants to prove at a temperature of 26 ° C with humidity 70% for 5-6 hours.

Cook at 170 ° C for 25 minutes.

Once cold, fill and glaze.

Decorate with ROSETTE WHITE/DARK, DENTELLE DARK DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF