CROIDONUT RICH RECIPE

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL

CROIDONUT DOUGH

INGREDIENTS

CROIDONUT	g 1000
WATER - AT 5-10°C	g 300
OIL	g 50
EGGS	g 150
YEAST	g 15-20
MARBUR PLATTE	g 250

PREPARATION

Knead CROIDONUT, water, egg, oil and yeast for 5-6 minutes, until the dough in well-combined but not yet completely smooth.

Refrigerate at 5°C for 2 hours.

Roll out the dough into a rectanglular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then repeat this step. Let the dough rest for 10-15 minutes, roll it out again into a rectangle and make another 3-layer fold, in order to make three 3-layer folds in total.

Let the laminated dough rest for 10-15 minutes before working it.

After the rest time, roll the laminated dough to 12-15mm, then cut into 9-10cm diameter discs.

Cut out a smaller round with 3.5-4 cm of diameter in the middle of each disc, in order to form a donut shape.

Put into the proofer room for about 2 hours at 26-28°C, with relative humidity of about the 70%.

CREAMY FILLING

INGREDIENTS

TOP CREAM	g 400
WATER	g 800
LIQUID CREAM 35% FAT	g 400

PREPARATION

Pour TOP CREAM into the mixture of water and cream and vigorously mix with a whisk immediately after.

COATING AND DECORATION

INGREDIENTS

FONDANT SOFT	To Taste
CHOCOSMART CIOCCOLATO - HEATED TO 30°	To Taste

FRYING

INGREDIENTS

FRITTOIL	To Taste

FINAL COMPOSITION

Fry the croidonuts in FRITTOIL at 180-190°C for 1 minute for each side.

Cut each croidonut in two or three layers and fill them with the creamy filling.

Glaze the top of the sweets with FONDANT SOFT or CHOCOSMART and serve the croidonuts when still lukewarm to enjoy them most.

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