



Cereal croibraid with honey and walnuts

INGREDIENTS

CEREAL'EAT LIEVITATI	g 1.000
WATER	g 200
MILK	g 200
YEAST	g 50
SALT	g 15
TRIAL THERMOTECH	g 10

PREPARATION

KNEADING Mix all the ingredients except water, which has to be added gradually, until obtaining a not completely smooth dough. Stretch the dough on a board, cover with a plastic sheet and leave to rest for at least 3 hours in a refrigerator (+5°C). Stretch the dough, place butter or margarine in the centre and fold until you wrap it completely. Stretch and four-fold the pastry, then place it in the refrigerator for one hour. Repeat the operation and place the dough in the refrigerator for a further 10-15 minutes. Roll out the pastry to a height of 4 millimeters, cut into rectangular pieces of 12x6,5 centimeters. Make two cuts to obtain three stripes of the same size, spread the whole surface with HONEYFILL and place chopped walnuts, then braid. Roll up starting from the closed side and place in paper moulds for muffins. Leave in a rising room at 25°C for about 3 hours, if made with butter, or 2 hours, if made with margarine. Glaze with egg, decorate with sugar grains and bake at 180-200°C for about 15 minutes.

Step 2

INGREDIENTS

LAMINATED BUTTER	g 500
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Step 3

INGREDIENTS

MARBUR CROISSANT 20%	g 500
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INGREDIENTS

HONEYFILL

To Taste