



CREAM FILLED CROISSANT

chef Intermediate level

Small croissants filled with anhydrous cream

DOUGH

INGREDIENTS

DOLCE FORNO

water
full-fat milk (3,5% fat)
eggs
unsalted butter 82% fat
yeast
salt

PREPARATION

1000g Knead all the ingredients, except for the softened butter until obtaining a
100g smooth dough.
150g Finish off the dough with the softened butter added in twice
150g Let the dough settle well-covered for around 30-45 minutes in the fridge
150g (+5°).
40g
10g

LAMINATION

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

400g 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

PREPARATION

qb 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

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