



# TWO-TONE CROISSANTS (DOLCE FORNO)

chef Intermediate level

LEAVENED PRODUCTS FOR BREAKFAST

## CROISSANT DOUGH

### INGREDIENTS

#### DOLCE FORNO

water  
milk  
eggs  
unsalted butter 82% fat  
fresh yeast  
salt

#### JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

1500g Knead all the ingredients except for water and butter.  
150g Pour the water in more than once and knead until the water is absorbed and  
150g the dough is quite dry and smooth.  
225g Add the butter in 2-3 times and knead until the dough is velvet smooth.  
225g Let the dough rest for about 30 minutes in the fridge (+5°C).  
60g  
15g  
qb

## DOUGH DYED WITH COLORANTS

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### INGREDIENTS

#### DOLCE FORNO

water  
milk  
eggs  
unsalted butter 82% fat  
fresh yeast  
salt  
food colourant

### PREPARATION

500g Knead all the ingredients, except for the butter, which shall be added in  
50g more than once.  
25g Keep on kneading until the dough is velvet smooth and soft.  
75g Cover the dough and let it rest in the fridge until you have to use it.  
75g  
20g  
5g  
qb

## DOUGH COLOURED WITH COCOA

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### INGREDIENTS

#### DOLCE FORNO

water  
milk  
eggs  
unsalted butter 82% fat  
fresh yeast  
salt

#### CACAO IN POLVERE

### PREPARATION

500g Knead all the ingredients, except for the butter, which shall be added in  
125g more than once.  
50g Keep on kneading until the dough is velvet smooth and soft.  
75g Cover the dough and let it rest in the fridge until you have to use it.  
75g  
20g  
5g  
60g

## LAMINATED DOUGH

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### INGREDIENTS

#### MARBUR CROISSANT 20%

### PREPARATION

qb Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a  
half (260g of margarine for 1 kg of dough) 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 and make a 4-layer fold,  
then roll out again and make another 4-layer fold.  
Let the laminated dough rest in the fridge for 10-15 minutes before working  
it.

## Final composition

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After the rest time in the fridge, roll out the laminated dough into a 60x40cm layer, then do the same with with the coloured dough. Moisten the upper surface of the laminated dough layer, then lay the coloured one onto it so that it completely cover the edge of the bottom one. Roll out to about 6 mm and cut into triangles. Roll them up well tight, from the base up, and bend the tips in order to give them a crescent shape. Place them onto trays and store into the proofer room for 150-180 minutes at 28-30°C with relative humidity of the 70-80%. Bake at 180-200°C for 15-18 minutes and, out of the oven, brush the croissants with a saturated syrup (water and glucose).