



TWO-TONE CROISSANTS (DOLCE FORNO)

👤 Intermediate level

LEAVENED PRODUCTS FOR BREAKFAST

CROISSANT DOUGH

DOLCE FORNO

water
milk
eggs
unsalted butter 82% fat
fresh yeast
salt
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON

1500g
150g
150g
225g
225g
60g
15g

qb

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

DOUGH DYED WITH COLORANTS

DOLCE FORNO

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

500g
50g
25g
75g
75g
20g
5g
qb

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

DOUGH COLOURED WITH COCOA

DOLCE FORNO

water
milk
eggs
unsalted butter 82% fat
fresh yeast
salt

500g
125g
50g
75g
75g
20g
5g
60g

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

CACAO IN POLVERE

LAMINATED DOUGH

MARBUR CROISSANT 20%

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

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).



Extraordinary
made simple.