



TWO-TONE CROISSANTS (DOLCE FORNO)

👤 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

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

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

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

After the rest time in the fridge, roll out the laminated dough into a 60x40cm layer, then do the same with the coloured dough.

Moisten the upper surface of the laminated dough layer, then lay the coloured one onto it so that it completely covers 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).