

TWO-TONE CROISSANTS (DOLCE FORNO)

LEAVENED PRODUCTS FOR BREAKFAST

CROISSANT DOUGH

Ingredients
DOLCE FORNO
water
milk

eggs unsalted butter 82% fat

fresh yeast

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.

Let the dough rest for about 30 minutes in the fridge ($+5^{\circ}$ C).

60g

15g

DOUGH DYED WITH COLORANTS

Ingredients

salt

DOLCE FORNO	500g
water	50g
milk	25g
eggs	75g
unsalted butter 82% fat	75g
fresh yeast	20g

salt	
food colourant	

Preparation

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

Ingredients	Preparation
DOLCE FORNO 500g	Knead all the ingredients, except for the butter, which shall be added in
water 125g	more than once.
milk 50g	Keep on kneading until the dough is velvet smooth and soft.
eggs 75g	Cover the dough and let it rest in the fridge until you have to use it.
unsalted butter 82% fat 75g	
fresh yeast 20g	
salt 5g	
CACAO IN POLVERE 60g	

LAMINATED DOUGH

Ingredients MARBUR CROISSANT 20%

Preparation

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).