

TORCADE (DOLCE FORNO)

Intermediate level

Leavened product for breakfast

CROISSANT DOUGH

DOLCE FORNO	2500g	Knead all the ingredients for about 20 minutes until a smooth and velvety dough, with a soft texture, is obtained Make a dough and let it rest for 40 minutes so that the leavening starts, and then stop it by flattening the dough. Make a positive blast chilling cycle in order to get a better result during the bending phase. Place the butter in the middle and fold over the dough.
milk 3.5% fat	1000g	
salt	25g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g	
yeast	120g	

LAMINATION

butter-platte	1000g	Roll out the dough with a 1000 g butter plate and fold it over, then make 1 fold to 3, then 1 fold to 4 Let it rest in the fridge for 20-30 minutes.

FILLING

water	1000g	Mix EMILY CREAM and water with a whisk
EMILY CREAM	400-450g	

FINAL COMPOSITION

Roll the dough at the thickness of about 3-4 mm.
Spread the custard over the entire surface of the dough, sprinkle with PEPITA 1100 and overlap the dough. Cut 2 cm wide strips and make a braid.
Put to rise for about 3-4 hours at 26°C .
Cook at 160-165°C in a convection oven for 15-18 minutes

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