



TORCADE (DOLCE FORNO)

chef Intermediate level

Leavened product for breakfast

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO

milk 3.5% fat

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

yeast

PREPARATION

2500g Knead all the ingredients for about 20 minutes until a smooth and velvety

1000g dough, with a soft texture, is obtained

25g Make a dough and let it rest for 40 minutes so that the leavening starts, and
15g then stop it by flattening the dough.

120g 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.

LAMINATION

INGREDIENTS

butter-platte

PREPARATION

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

INGREDIENTS

water

EMILY CREAM

PREPARATION

1000g Mix EMILY CREAM and water with a whisk
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