



TORCADE (DOLCE FORNO)

🏠 Intermediate level

Leavened product for breakfast

CROISSANT DOUGH

DOLCE FORNO

milk 3.5% fat

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

yeast

2500g

1000g

25g

15g

120g

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.

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

EMILY CREAM

1000g

400-450g

Mix EMILY CREAM and water with a whisk

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



Extraordinary
made simple.