



CROIMUFFIN

chef Intermediate level

INGREDIENTS

DOLCE FORNO

water
milk
eggs
unsalted butter 82% fat - (con consistenza morbida)
fresh yeast
salt

PREPARATION

1.000g Mix all the ingredients except butter, which has to be added step by step towards the end of the kneading, until the dough becomes smooth.- Method 100g for lamination with butter:let the dough rest in the refrigerator for at least 4 150g hours and cover it well (our advise is to make the dough at night, then keep 150g it in the refrigerator until the next morning). Roll out the dough, place the 150g butter in the center (it must have a plastic consistency, it is important to 40g remove it from the refrigerator about 30 minutes before use) and fold the 12g dough on it to wrap it completely. Roll out and fold back on itself in a single turn and let it rest in the refrigerator for 15-20 minutes, repeat two more times the steps of flattening, folding and resting in the refrigerator, so as to obtain a total of three folds of a single turn. In the end, roll it out until you reach the thickness of approx. 4 mm, cut in triangles (about 80 grams each) and shape the croissants. Cut them in half, place them in the appropriate muffin moulds and make sure the tip points up. Put them in the leavening cell at 24-26°C for about 180 minutes with a relative humidity of 70-80%-. Method for lamination with Marbur Platte:let the dough rest in the leavening cell (20-30°C) for about 30 minutes. Roll out the dough, place the margarine in the center and fold the dough on it to wrap it completely. Roll out and fold back on itself in a single turn and let it rest in the refrigerator for 10 to 15 minutes; repeat two more times the step of flattening and folding, so as to obtain a total of three folds of a single turn, then let the dough rest in the refrigerator for 10-15 minutes. Finally, roll it out until you reach the thickness of approx. 4 mm, cut in triangles (about 80 grams each) and shape the croissants. Cut them in half, place them in the appropriate muffin moulds. Their tips point must up. Put them in the leavening cell at 28-30°C for 150-180 minutes with a relative humidity of 70-80%.Cooking: slightly brush Croimuffins with eggs and bake them at 180-200°C for 15 minutes. After baking, coat Croimuffins with sugar syrup (1:1) in order to make them shiny.WARNINGS:- Better results can be obtained by cooking the Croimuffins before the leavening reaches its climax.- In case of overnight leavening, it is recommended to reduce the quantity of yeast in the recipe.