



CROISSANT WITH CRUNCHY FILLING - CHOCOLATE

chef Advanced level

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water
milk 3.5% fat
eggs
salt
yeast

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

unsalted butter 82% fat
butter-platte

PREPARATION

3000g Use a double arm mixer.
400g Knead all the ingredients (except for the softened butter and the butter-platte) for about 20 minutes.
300g Add softened butter and knead until obtaining a soft and velvet smooth dough.
450g Let the dough rest for 20 minutes, to let it start leaven and then place it in the blast chiller to have a better result during the folding.
30g 120g 15g Lamine the dough with 1 kg of butter-platte, then make a 3-layer fold, then 300g roll out again and make another 4-layer fold.
1000g Let the laminated dough rest in the fridge for 20 minutes, then cut it into triangles and roll them up to create the croissant.
Place them onto trays and store into the proofer room for 5-6 hours at 26°C with relative humidity of 70%.
Bake at 170-190°C for 15-18 minutes.

WHIPPED CHOCOLATE CREAM

INGREDIENTS

liquid cream 35% fat
MINUETTO FONDENTE MADAGASCAR 72%
liquid cream 35% fat

PREPARATION

110g Bring the cream (1) to a boil and add it to the chocolate drops, mixing with a
90g whisk or with a hand blender.
200g Add the cold cream (2) a little bit at a time and continuing to mix.
Put in the refrigerator for at least 3 hours (ideal overnight).
Whip with a whisk at medium/low speed until a soft and creamy consistency
is obtained.
Use 40gr for each croissant.

DARK GLAZE

INGREDIENTS

COVERDECOR DARK CHOCOLATE
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PREPARATION

175g Warm up COVERDECOR DARK CHOCOLATE to 50°C, then
75g add CHOCOCREAM CRUNCHY CACAO E NOCCIOLE.

Final composition

Fill the croissants with the dark chocolate whipped cream and the crunchy cocoa and hazelnuts cream.
Glaze the croissants with the icing.
Decorate with Doba's BUTTERFLY.