

CROISSANT WITH CRUNCHY FILLING - CHOCOLATE

Advanced level

CROISSANT DOUGH

DOLCE FORNO MAESTRO	3000g
water	400g
milk 3.5% fat	300g
eggs	450g
salt	30g
yeast	120g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g
unsalted butter 82% fat	300g
butter-platte	1000g

Use a double arm mixer.
Knead all the ingredients (except for the softened butter and the butter-platte) for about 20 minutes.
Add softened butter and knead until obtaining a soft and velvet smooth dough.
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.
Laminate the dough with 1 kg of butter-platte, then make a 3-layer fold, then roll out again and make another 4-layer fold.
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

liquid cream 35% fat	110g
MINUETTO FONDENTE MADAGASCAR 72%	90g
liquid cream 35% fat	200g

Bring the cream (1) to a boil and add it to the chocolate drops, mixing with a whisk or with a hand blender.
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.

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DARK GLAZE

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

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 Dobla's BUTTERFLY.