

CROISSANT WITH CRUNCHY FILLING - CHOCOLATE

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-

300a platte) for about 20 minutes.

450a Add softened butter and knead until obtaining a soft and velvet smooth

30a 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.

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

90g

200g PREPARATION

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.

DARK GLAZE

INGREDIENTS

COVERDECOR DARK CHOCOLATE CHOCOCREAM CRUNCHY CACAO & amp; NOCCIOLE

PREPARATION

175g Warm uo 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 Dobla's BUTTERFLY.