



EXOTIC PISTACHIO CROISSANT

chef Advanced level

Pistacchio Corner - Sigep 2024

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

fresh milk

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh yeast

PREPARATION

2500g -Mix all the ingredients for approximately 20 minutes until you obtain a 1000g smooth and velvety dough with a soft consistency.

25g -Form a dough and leave for 40 minutes for the leavening to begin which 15g will then be stopped by flattening the dough.

120g divide the dough into 2, 1800g doughs

Do a positive blast chilling cycle to get a better result during the bending phase.

Leave overnight in the refrigerator, flattened and covered at 2 degrees.

COLORED CROISSANT DOUGH

INGREDIENTS

water

type 00 white flour

unsalted butter 82% fat

food colourant

PREPARATION

320g Mix all the ingredients, roll out and place covered in the refrigerator

600g

90g

2g

LAMINATION

INGREDIENTS

unsalted butter

PREPARATION

500g Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold
Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold
Roll out 450g of green colored dough to the size of the previous doughs in a sheeter and arrange it, moistening it, on top of the flaked dough with 2 folds of 4.
Cover all the doughs and leave to rest for 2 hours at 0-2 degrees.

PISTACHIO AND LEMON CAKE

INGREDIENTS

TOP CAKE

eggs

unsalted butter 82% fat

JOYPASTE PISTACCHIO GRAN RISERVA

Pasta Frutta Oro lemon - Cesarin

PREPARATION

1000g
500g Mix all the ingredients together bake in a rectangular pan at 170 degrees for
500g approximately 35 minutes
150g
80g

NAMELAKA RICOTTA AND VANILLA

INGREDIENTS

fresh milk

liquid cream

GLUCOSIO

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

fresh ricotta

liquid cream

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

350g Lightly heat the fresh milk and the cream with the glucose, add the Lilly
150g Neutral then the white chocolate and make a ganache. Add the drained
20g ricotta and finally the cream at a temperature of approximately 5°C. You
100g must obtain a liquid mixture to mature in the fridge for a whole night. The
350g following day, whip lightly in a planetary mixer with a whisk.
300g
750g
20g

EXOTIC CARAMEL

INGREDIENTS

sugar
sugar
liquid cream
unsalted butter 82% fat
salt
passion fruit purée
water

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

120g Caramelize the sugars, decook with the puree and cream heated together
90g with the vanilla and salt
75g add the butter
75g bring everything to 104 degrees, finally add the gelatine and mix
1g leave to rest in the refrigerator overnight
300g
6g
20g
5g

Final composition

Cut the pistachio cake to obtain a drop shape, slightly smaller than the ring where the croissant will rise.
cut small strips of dough 0.5 cm wide, of the dough with 2 folds in 4 and with the green dough on the surface.
arrange them, lying down, on top of the dough with folds one by three and one by four, until it is completely covered.
roll out the dough to 3mm in a sheeter so as to always have the strips perpendicular to the rollers, and therefore lengthening them and not widening them
cut 8cm x 13cm rectangles
wrap the pistachio cake in it and leave to rise at 26 degrees in the previously buttered drop rings, until completely leavened
cook at around 140 degrees, to preserve the colour, for around 25 minutes
once cooled, fill from underneath with the namelaka and exotic caramel