



EXOTIC PISTACHIO CROISSANT

👤 Advanced level

Pistachio Corner - Sigep 2024



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGH

DOLCE FORNO MAESTRO

fresh milk

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

fresh yeast

2500g

1000g

25g

15g

120g

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

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

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

water

type 00 white flour

unsalted butter 82% fat

food colourant

320g

600g

90g

2g

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

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LAMINATION

unsalted butter

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

TOP CAKE

eggs

1000g

unsalted butter 82% fat

500g

JOYPASTE PISTACCHIO GRAN RISERVA

500g

Pasta Frutta Oro lemon - Cesarin

150g

80g

Mix all the ingredients together bake in a rectangular pan at 170 degrees for approximately 35 minutes

NAMELAKA RICOTTA AND VANILLA

fresh milk

350g

liquid cream

150g

GLUCOSIO

20g

LILLY NEUTRO

100g

SINFONIA CIOCCOLATO BIANCO

350g

fresh ricotta

300g

liquid cream

750g

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

20g

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



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EXOTIC CARAMEL

sugar	120g	Caramelize the sugars, decook with the puree and cream heated together with the vanilla and salt add the butter bring everything to 104 degrees, finally add the gelatine and mix leave to rest in the refrigerator overnight
sugar	90g	
liquid cream	75g	
unsalted butter 82% fat	75g	
salt	1g	
passion fruit purée	300g	
	6g	
water	20g	
<u>JOYPASTE VANIGLIA</u>		
<u>MADAGASCAR/BOURBON</u>	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



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