

EXOTIC PISTACHIO CROISSANT

Advanced level

Pistacchio Corner - Sigep 2024



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGH

DOLCE FORNO MAESTRO	2500g	-Mix all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
fresh milk	1000g	
salt	25g	-Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g	**divide the dough into 2, 1800g doughs**
fresh yeast	120g	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	320g	Mix all the ingredients, roll out and place covered in the refrigerator
type 00 white flour	600g	
unsalted butter 82% fat	90g	
food colourant	2g	

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.

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PISTACHIO AND LEMON CAKE

TOP CAKE	1000g
eggs	500g
unsalted butter 82% fat	500g
JOYPASTE PISTACCHIO GRAN RISERVA	150g
Pasta Frutta Oro lemon - Cesarin	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.

EXOTIC CARAMEL

sugar	120g
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liquid cream	75g
unsalted butter 82% fat	75g
salt	1g
passion fruit purée	300g
	6g
water	20g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	5g

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

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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