



TWO-TONE CROISSANTS (PANDORA G.S.)

chef Intermediate level

- Coloured dough recipe:

INGREDIENTS

flour - (240 w)

water

unsalted butter 82% fat

red colour - (idrosolubile)

PREPARATION

400 g Mix all the ingredients together except the water, which needs to be added
15g gradually, until the dough is velvety smooth with a soft consistency.

220-250g

90g

qb

- Coloured dough recipe:

INGREDIENTS

PANDORA GRAN SVILUPPO

milk

yeast

honey

water - (5-10°C)

eggs

PREPARATION

1.000 g Mix all the ingredients together except the water, which needs to be added
100g gradually, until the dough is velvety smooth with a soft consistency.

30-40g

30-50g

250g

50g