



# ITALIAN STYLE CROISSANT : COCONU

chef Advanced level

## ITALIAN CROISSANT DOUGH

### Ingredients

#### DOLCE FORNO MAESTRO

water  
milk 3.5% fat  
eggs  
salt  
yeast

#### JOYPASTE VANIGLIA MADAGASCAR/BOURBON

unsalted butter 82% fat

### Preparation

3000g Use a double arm mixer.  
400g Knead all the ingredients (except the butter) for about 20 minutes.  
300g Add the butter and knead until obtained a soft and smooth dough.  
450g Let the dough rest for 20 minutes at room temperature.  
30g Blast chill at positive temperature the dough.  
120g  
15g  
300g

## LAYERING

### Ingredients

butter-platte

### Preparation

1000g Laminate the dough with the platte butter giving a single and a double fold.  
Cover the dough with a plastic foil and refrigerate at 2-5°C for 20 min.

## CRUNCHY COATING

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### Ingredients

CHOCOSMART CIOCCOLATO BIANCO  
JOYPASTE DONATELLO

### Preparation

200g Combine the ingredients ad kepp at 32°C  
40g

### Final composition

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Laminate the dough to a thickness of 3mm, then cut into 10x30cm triangles and roll them to form croissants.

Place the croissants to proove at a temperature of 26 ° C with humidity 70% for 5-6 hours.

Cook at 170 ° C for 25 minutes.

Once cold, fill and glaze.

Decorate with BUTTERFLY PNK and PURPLE FLOWER DOBLA.