



ITALIAN STYLE CROISSANT : PISTACCHIO

👤 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 Laminare 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.

GREEN DOUGH

INGREDIENTS

water
type 00 white flour
unsalted butter 82% fat
food colourant

PREPARATION

640g Combine everything together until obtained a smooth dough.
1200g Refrigerate overnight.
180g
5g

CRUNCHY COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO
chopped pistachios

PREPARATION

200g Combine the ingredients and keep at 32°C
40g

Final composition

Add the green dough on top of the laminated dough.

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

Place the croissants to prove 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 CURVY LEAF GREEN, PEACH BLOSSOM DOBLA.