

ITALIAN STYLE CROISSANT : PISTACCHIO

Advanced level

ITALIAN CROISSANT DOUGH

DOLCE FORNO MAESTRO	3000g
water	400g
milk 3.5% fat	300g
eggs	450g
salt	30g
yeast	120g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g
unsalted butter 82% fat	300g

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

LAYERING

butter-platte	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.

GREEN DOUGH

water	640g
type 00 white flour	1200g
unsalted butter 82% fat	180g
food colourant	5g

Combine everything togheter until obtaind a smoouth dough.
Refrigerate overnight.

irca GROUP
Extraordinary made simple.

CRUNCHY COATING

CHOCOSMART CIOCCOLATO BIANCO	200g	Combine the ingredients ad kepp at 32°C
chopped pistachios	40g	

FINAL COMPOSITION

Add the green dough on top of the 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 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 CURVY LEAF GREEN, PEACH BLOSSOM DOBLA.