



CEREAL CROISSANTS WITH HONEY FILLING (CEREAL'EAT)

🏠 Basic level

LEAVENED PRODUCTS FOR BREAKFAST

CEREAL CROISSANT DOUGH

Ingredients

CEREAL'EAT LIEVITATI

water

milk

fresh yeast

salt

TRIAL THERMOTECH

Preparation

- 1000g Knead all the ingredients, except for the water, which shall be added in more
- 220g then once, until you obtain a dough which is still not that smooth.
- 200g Roll out the dough into a rectangular layer, cover it with a plastic cloth and
- 50g let it rest in the fridge for three hours (if you use margarine for laminating
- 15g the dough, you can cut the resting time short).
- 10g

LAMINATED DOUGH

Ingredients

MARBUR CROISSANT 20%

Preparation

- 500g Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a
- half and fold so that the other half cover the first and the sheet of butter is
- completely enclosed in the dough. Seal the edges well.
- Roll out in order to shape the dough into a rectangle and make a 4-layer fold,
- let it rest for at least 30 minutes, then roll out again and make another 4-
- layer fold.
- Let the laminated dough rest in the fridge for another 30 minutes before
- working it.

Final composition

After the rest time, roll out the laminated dough to 4 mm, then cut into triangles and put a little bit of HONEYFILL in the middle of the base.

Roll the triangles up well tight, from the base up, and bend the tips in order to give them a crescent shape.

Place them onto trays and store into the proofer room at 25-26°C for about 3 hours, if the dough is laminated with butter, and at 28-30°C for about 2 hours if you used margarine instead.

Brush with beaten egg and bake at 180-190°C for 15-18 minutes.