



# CROISSANTS MADE WITH CROISSANT PLUS

chef Intermediate level

PASTRY LEAVENED PRODUCT FOR BREAKFAST

## CROISSANT DOUGH

### INGREDIENTS

#### CROISSANT PLUS

yeast

water - (5-10°C)

MARBUR PLATTE

### PREPARATION

1000g Knead the ingredients in a spiral kneading machine or in a plunging arm mixer, until you obtain a velvet smooth dough.  
30-50g Cover the dough with a plastic cloth and let it rest for 5 minutes at room temperature.  
400-450g Roll out the dough into a layer, lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.  
400g Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold.  
Refrigerate for 5 minutes.

## FOR BEFORE-BAKING FILLING

### INGREDIENTS

#### CHOCOBAKE CHOCOLAT

#### NOUGATY GIANDUIA

#### PASSATA ALBICOCCA TIPO ORO

### PREPARATION

qb Before rolling the triangle of dough into croissants, you can fill them with the qb products listed above.  
qb

## FOR AFTER-BAKING FILLING

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### INGREDIENTS

NOCCIOLE

MARIXCREAM

PASTA BITTER

### PREPARATION

qb Once the fresh baked croissants have cooled down completely, they can be

qb filled with the products from the list above.

qb

## Final composition

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Roll out the dough to 4-5 mm and cut it into triangles, then roll them up well tight. Place them onto trays and store into the proofer room at 24°C with relative humidity of the 70%.

Bake at 180-200°C for 17-20 minutes.