

# CROISSANTS MADE WITH CROISSANT PLUS

PASTRY LEAVENED PRODUCT FOR BREAKFAST

## **CROISSANT DOUGH**

#### **INGREDIENTS**

**CROISSANT PLUS** 

yeast

water - (5-10°C)

#### PREPARATION

1000g Knead the ingredients in a spiral kneading machine or in a plunging arm

30-50g mixer, until you obtain a velvet smooth dough.

400-450g Cover the dough with a plastic cloth and let it rest for 5 minutes at room

400g temperature.

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.

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**

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

## FOR AFTER-BAKING FILLING

INGREDIENTS
NOCCIOLATA
MARIXCREAM
PASTA BITTER

### **PREPARATION**

Once the fresh baked croissants have cooled down completely, they can be filled with the products from the list above.

## **Final composition**

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.