



CROISSANTS MADE WITH CROISSANT PLUS

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

CHOCOLAKE 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

INGREDIENTS

NOCCIOLATA

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

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.