

CRUNCHY CRUFFIN

Advanced level

Crunchy cruffin filled with 3 different crispy creams

CROISSANT RECIPE

DOLCE FORNO	1500g
water	150g
fresh milk - high quality	150g
eggs	225g
unsalted butter 82% fat	225g
fresh yeast	60g
salt	15g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	qb

Mix all the ingredients, except the water and butter.
Add the water several times, until completely absorbed.
Knead until you have a smooth and dry dough.
Combine the butter to the dough 2-3 times. The result will be a smooth and velvety paste.
Let the dough rise for about 30-40 minutes at room temperature.
Then roll out the dough with the dough sheeter giving the dough a rectangular shape.
Cover tightly and let the dough cool for at least 30 min in the fridge or blast chiller at a temperature of 2-4°C.

LAMINATION

KASTLE CROISSANT	500g

Roll out the dough and proceed to incorpored the KASTLE CROISSANT (260 g / kg of dough).
Give 2 folds to 4 (2 double turn).
After the last fold, let the dough to rest for 10-15 minutes in the fridge.

CRUNCHY GLAZE

COVERDECOR WHITE CHOCOLATE	qb	Melt the COVERDECOR at 50 ° C.
almonds	qb	Add the inclusions in measure of 10% of the weight of the
COVERDECOR FRAGOLA	qb	COVER DECOR and stir (COVERDECOR WHITE-GRAINED
GRANELLA DI BISCOTTO	qb	ALMOND, COVERDECOR STRAWBERRY-GRANELLA DI
COVERDECOR DARK CHOCOLATE	qb	BISCOTTO, COVERDECOR DARK CHOCOLATE-
GRANELLA DI NOCCIOLA	qb	GRANELLA DI NOCCIOLA).

FINAL COMPOSITION

After resting in the fridge, take the croissant dough and roll it out to a thickness of about 3mm.
Cut the dough and form rectangles of 22 x 3.5 cm.
Roll the rectangles of pasta into swivels and place them in the aluminum cuki molds.
Put in a leavening cell at 28-30 °C for 150-180 minutes with relative humidity of 70-80%.
Once it has risen, brush the surface of the dough with the egg.
Bake at 180-200 ° C for 18-20 minutes, as soon as they are cooked, polish the croissant with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%).
Fill with the chosen CHOCOCREAM.
Decorate by glazing the base with the crunchy glaze.
THREE DIFFERENT CRUNCHY CRUFFIN COMBINATION :
1)CHOCOCREAM CRUNCHY TROPICAL - COVERDECOR WHITE AND GRAINED ALMOND.
2)CHOCOCREAM CRUNCHY FRUTTI ROSSI - COVERDECOR STRAWBERRY AND GRANELLA DI BISCOTTO.
3)CHOCOCREAM CRUNCHY CACAO&NOCCIOLE - COVERDECOR DARK CHOCOLATE AND GRANELLA DI NOCCIOLA.