



CRUNCHY CRUFFIN

chef Advanced level

Crunchy cruffin filled with 3 different crispy creams

CROISSANT RECIPE

INGREDIENTS

DOLCE FORNO

water
fresh milk - high quality
eggs
unsalted butter 82% fat
fresh yeast
salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

1500g Mix all the ingredients, except the water and butter.
150g Add the water several times, until completely absorbed.
150g Knead until you have a smooth and dry dough.
225g Combine the butter to the dough 2-3 times. The result will be a smooth and velvety paste.
60g Let the dough rise for about 30-40 minutes at room temperature.
15g Then roll out the dough with the dough sheeter giving the dough a rectangular shape.
qb 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

INGREDIENTS

KASTLE CROISSANT

PREPARATION

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

INGREDIENTS

COVERDECOR WHITE CHOCOLATE

almonds

COVERDECOR FRAGOLA

GRANELLA DI BISCOTTO

COVERDECOR DARK CHOCOLATE

GRANELLA DI NOCCIOLA

PREPARATION

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

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.