

## **CROISSANT BLUEBERRY**

## **CROISSANT DOUGH**

INGREDIENTS PREPARATION

DOLCE FORNO MAESTRO

Water

400g Use a double arm mixer.

Knead all the ingredients (except the butter) for about 20 minutes.

300g Add the butter and knead until obtained a soft and smooth dough.

120g

15g

eggs Let the dough rest for 20 minutes at room temperature.

salt 30g Blast chill at positive temperature the dough.

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

unsalted butter 82% fat 300g

## **LAYERING**

yeast

INGREDIENTS PREPARATION

butter-platte 1000g Laminate the dough with the platte butter giving a single and a double fold.

Cover the dough with a plastic foil and refrigerate at 2-5°C for 20 min.

## **Final composition**

Laminate the dough to a thickness of 3mm, then cut into 10x30cm triangles and roll them to form croissants.

Place the croissants to proove at a temperature of 26  $^{\circ}$  C with humidity 70% for 5-6 hours. Cook at 170  $^{\circ}$  C for 25 minutes. Once cold, fill with FRUTTA IN CREMA BLUEBERRY Cesarin.