

# ITALIAN STYLE CROISSANT : CARAMEL

## **ITALIAN CROISSANT DOUGH**

**PREPARATION INGREDIENTS** DOLCE FORNO MAESTRO

3000g Use a double arm mixer.

400g Knead all the ingredients (except the butter) for about 20 minutes. 300g Add the butter and knead until obtained a soft and smooth dough. milk 3.5% fat

120g

15g

450g Let the dough rest for 20 minutes at room temperature.

Blast chill at positive temperature the dough. 30a

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

unsalted butter 82% fat 300g

## **LAYERING**

#### **INGREDIENTS**

eggs

yeast

salt

butter-platte

#### **PREPARATION**

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.

## **CRUNCHY COATING**

#### **INGREDIENTS**

#### **PREPARATION**

Combine the ingredients ad kepp at 32°C

## **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 and glaze.

Decorate with ROSETTE WHITE/DARK, DENTELLE DARK DOBLA.