



ITALIAN STYLE CROISSANT : CAMEL

👤 Advanced level

ITALIAN CROISSANT DOUGH

DOLCE FORNO MAESTRO

water

milk 3.5% fat

eggs

salt

yeast

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

unsalted butter 82% fat

3000g

400g

300g

450g

30g

120g

15g

300g

Use a double arm mixer.

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

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

Let the dough rest for 20 minutes at room temperature.

Blast chill at positive temperature the dough.

LAYERING

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.

CRUNCHY COATING

CHOCOSMART CARAMEL CRUMBLE

200g

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 prove at a temperature of 26 ° C with humidity 70% for 5-6 hours.

Cook at 170 ° C for 25 minutes.

Once cold, fill and glaze.

Decorate with ROSETTE WHITE/DARK, DENTELLE DARK DOBLA.



Extraordinary
made simple.