

ITALIAN STYLE CROISSANT : CARAMEL

Advanced level

ITALIAN CROISSANT DOUGH

DOLCE FORNO MAESTRO	3000g	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.
water	400g	
milk 3.5% fat	300g	
eggs	450g	
salt	30g	
yeast	120g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g	
unsalted butter 82% fat	300g	

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

irca GROUP
Extraordinary made simple.

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 ° 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.