



# "CANNOLO" CROISSANT

👤 Advanced level

## ALMOND AND PISTACHIO FINANCIER

### INGREDIENTS

AVOLETTA

VIGOR BAKING

white bread flour

cornstarch

egg whites

unsalted butter 82% fat

CUKICREAM PISTACCHIO

### PREPARATION

550g

4g

50g

50g

370g

120g

qb

- Mix all the powdered ingredients (AVOLETTA, VIGOR BAKING, "soft" flour, and cornstarch) by hand using a whisk.
- Add the egg whites and then the melted butter.
- Continue mixing until you obtain a homogeneous batter.
- Fill silicone molds one-quarter full and dress the inside with CUKICREAM PISTACCHIO, then seal it by dressing the financier batter over it. Bake in a static oven for 10-15 minutes at 180-190°C with the valve closed.

## CROISSANT DOUGH

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### INGREDIENTS

#### DOLCE FORNO MAESTRO

white bread flour

full-fat milk (3,5% fat)

unsalted butter 82% fat

salt

#### JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh yeast

butter-platte

### PREPARATION

2075g

170g

945g

100g

20g

15g

100g

1000g

- Knead all the ingredients (except the flat butter) for about 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
- Form a dough ball and let it rise for 60 minutes to allow the fermentation to begin, then flatten the dough to stop it.
- Perform a positive cooling cycle for better results during folding.
- Alternatively, let it rise for 15 minutes, cover with a nylon cloth, and place it in the refrigerator.
- Dough-to-Butter Ratio: 3.4:1
- Once the dough has cooled, incorporate the butter and fold it in a three-fold and then a four-fold, allowing it to rest in the refrigerator.
- Roll out the dough to a thickness of 3 mm, create strips with a width of 3 cm and a length of 25 cm.

## Final composition

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- Wrap the croissant strip around the frozen financier, gently stretching the dough and placing both the beginning and the end underneath the financier, making 4 complete turns around it.
- Allow the "cannolo" to rise for 3/4 hours at 28°C.
- Once the rising is complete, bake the croissant at 160/170°C for approximately 20 minutes.
- Once cooled, decorate with BIANCANEVE.