

CROIBROWNIES

CROIBROWNIES WITH 3 DIFFERENT FILLING

CROISSANT DOUGH RECIPE

INGREDIENTS

DOLCE FORNO MAESTRO

water

fresh milk - high quality

eggs

unsalted butter 82% fat

fresh yeast

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

1500g Knead all the ingredients, with the exception of the water and butter.

150g Add the water several times, until it will be completely absorbed.

150g Knead, until to get a smooth and dry dough.

 $\,$ 225g $\,$ Add the butter to the dough 2-3 times. The result will be a smooth and

225g velvety paste.

60g Let the dough to rest for about 30-40 minutes at room temperature.

Then roll out the dough with the dough sheeter giving the dough a rectangular shape.

Cover it tightly and let the dough cool for at least 30 minutes in the fridge or blast chiller at a temperature of 2-4 $^{\circ}$ C.

LAMINATION

INGREDIENTS

KASTLE CROISSANT

PREPARATION

500g Roll out the dough and proceed to incorpored the KASTLE CROISSANT (260 g / kg of dough).

Give 2 folds to 4 (2 double turn).

After the last fold, let the dough to rest for 10-15 minutes in the fridge.

BROWNIES RECIPE

INGREDIENTS

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

PREPARATION

750g In a planetary mixer with the padel, stir IRCA BROWNIES CHOC, water and 190g melted butter for 3-4 minute at low speed (without whipping the mixture).

225g With the help of a piping bag, pour the mixture in the silicone (silicone composed of trapezoidal cylinders 3x3 cm SF022 SILIKOMART) filling it for 3/4

Bake at 170-180 ° C for about 14-15 min.

Once cooked, let them cool down quickly in a blast chiller until it will be completely frozen.

Remove the brownies cylinders from the silicone and keep them well covered in the freezer until use.

FILLING

INGREDIENTS

CUKICREAM NOCCIOLA

CUKICREAM GIANDUIA
CUKICREAM CIOCCOLATO
CUKICREAM PISTACCHIO

PREPARATION

With a piping bag, fill the silicone mold used to make the brownies with 25g of CUCKICREAM.

Put it in the blast chiller until they will be completely frozen.

Remove the frozen CUCKICREAM discs from the silicon mold and store them in negative.

FINISHING

INGREDIENTS

BLITZ

PREPARATION

Dilute the BLITZ with 20% of water and heat slightly. WARNINGS: use it hot on freshly baked croissants.

Final composition

Take the croissant dough from the fridge and roll it out to a thickness of about 3mm.

Cut the dough and make rectangles measuring 32 x 3.5 cm.

Wrap the dough around the brownies cylinders (2 turns).

Put them in the leavening cell at 28-30 ° C for about 90-120 minutes with relative humidity of 70-80%.

Once they are risen, place the frozen CUKICREAM discs at the center, above the brownie .

Brush the surface of the pasta with egg.

Bake at 180-200 ° C for 18-20 minutes, Bake at 180-200 ° C for 18-20 minutes, as soon as they are cooked, polish the croissant with BLITZ or alternatively with a saturated svrup (water and sugar 40-60%).

Decorate the surface of the CROIBROWNIES with chocolate chips or flakes dipending on the CUKICREAM used and lightly dust with BIANCANEVE PLUS.