

CROIBROWNIES

Advanced level

CROIBROWNIES WITH 3 DIFFERENT FILLING



RECIPE CREATED BY:

Francesco Maggio

Cioccolatiere

CROISSANT DOUGH RECIPE

DOLCE FORNO MAESTRO	1500g
water	150g
fresh milk - high quality	150g
eggs	225g
unsalted butter 82% fat	225g
fresh yeast	60g
salt	15g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	qb

Knead all the ingredients, with the exception of the water and butter.
Add the water several times, until it will be completely absorbed.
Knead, until to get a smooth and dry dough.
Add the butter to the dough 2-3 times. The result will be a smooth and velvety paste.
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 ° C.

LAMINATION

KASTLE CROISSANT	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.

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Extraordinary made simple.

BROWNIES RECIPE

IRCA BROWNIES CHOC	750g	In a planetary mixer with the padel, stir IRCA BROWNIES CHOC ,water and melted butter for 3-4 minute at low speed (without whipping the mixture). 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.
water - warm	190g	
unsalted butter 82% fat	225g	

FILLING

CUKICREAM NOCCIOLA Alternatively CUKICREAM GIANDUIA Alternatively CUKICREAM CIOCCOLATO Alternatively CUKICREAM PISTACCHIO	qb	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

BLITZ	qb	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 syrup (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.