



TWO-FLAVOR SQUARES CROISSANT

chef Intermediate level

SQUARES CROISSANT WITH 5 DIFFERENT TWO-FLAVOR FILLING.

CROISSANT DOUGH RECIPE

INGREDIENTS

PANDORA GRAN SVILUPPO

milk
fresh yeast
honey
water
eggs

PREPARATION

1000g Knead all the ingredients until you get a smooth and dry dough.
100g Let the dough rest well covered for 5 minutes at room temperature.
30-40g Then roll out the dough with the dough sheeter giving it a rectangular shape.
30-50g Cover tightly and let the dough cool down for at least 30 minutes in the
250g fridge or blast chiller at a temperature of 2-4 ° C.
50g

LAMINATION

INGREDIENTS

KASTLE CROISSANT

PREPARATION

400g 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.

TWO-FLAVOR FILLING REALIZATION

Fill a cylindrical silicone mold (SF022 SILIKOMART) with 10 gr of CUKICREAM.

Leave it to get hard in a blast chiller at a negative temperature.

Then pour 10 g of FRUTTIDOR into the same mold and put everything back into the blast chiller.

Remove the disks (CUKICREAM + FRUTTIDOR) from the silicone mold and store them in the freezer until use.

FINISHING

INGREDIENTS

BLITZ

water

PREPARATION

qb Mix the BLITZ with 20% of water.
qb

Final composition

Roll out the croissant dough about 4 mm high.

Cut out squares measuring 9x9 cm.

Let it rise for about 90 minutes at a temperature of 26-28 °C with relative humidity of 80%.

Once reached full leavening, insert the frozen two-flavor filling in the center of the square, applying pressure.

Bake for about 18-20 min at a temperature of 170-180 °C depending on the oven used.

As soon as they are baked, polish them with the BLITZ.

Decorate the edges of the squares with a sprinkle of BIANCANEVE PLUS.