



# TWO-FLAVOR SQUARES CROISSANT

🏠 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 fridge or blast chiller at a temperature of 2-4 °C.  
250g  
50g

## LAMINATION

### Ingredients

KASTLE CROISSANT

### Preparation

400g Roll out the dough and proceed to incorporate the KASTLE CROISSANT (260 g / kg of dough).  
Give 2 folds to 4 (2 double turn).  
After the last fold, let the dough rest for 10-15 minutes in the fridge.

## TWO-FLAVOR FILLING REALIZATION

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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

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### Ingredients

BLITZ

water

### Preparation

Mix the BLITZ with 20% of water.

## Final composition

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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.