



FLEUR CROISSANT

🏠 Intermediate level



RECIPE CREATED BY:

Francesco Maggio
Cioccolatiere

CROISSANT DOUGH

DOLCE FORNO

fresh milk - high quality

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

2520g

1000g

25g

15g

120g

Use a mixer with double arm. Mix all the ingredients for about 20 minutes until you get a smooth and velvety dough with soft consistency.

Leave to stand for 40 minutes until the leavening starts, which will then be blocked by flattening the dough.

Divide the dough into two pieces and make a positive felling cycle to have a better result when bending.

Peel the mash with a 1000g butter plate. Make a simple collection then give 1 fold to 3, then 1 fold at 4- rest for 20 minutes (keep the mixture at -5/-7°C).

COLORED DOUGH

type 00 white flour

CACAO IN POLVERE

unsalted butter 82% fat

water

red food coloring

1200g

35g

260g

640g

qb

Mix the powders with water, then add the softened butter.

Put the mixture in nylon bags and leave it to rest in the fridge for 24 hours.

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Place the colored dough on the surface of the croissant dough and spread it on the dough sheeter.

Spread the dough on the table (the colored part must face towards the counter) cut rectangles 12x16 cm. Turn to create a cylinder.

Cut with a knife in 6 sections (without cutting completely the dough).

Let rise for 5/6 hours at 24°C. Polish with egg. Bake at 170°C for about 17 minutes.

For each mash without flat butter (3680 gr) use 920 gr of colored pasta.



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