

FLEUR CROISSANT

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO

fresh milk - high quality

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

2520g Use a mixer with double arm. Mix all the ingredients for about 20 minutes

1000g until you get a smooth and velvety dough with soft consistency.

25g Leave to stand for 40 minutes until the leavening starts, which will then be

15g 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

INGREDIENTS

type 00 white flour - 330W

CACAO IN POLVERE

unsalted butter 82% fat

water

red food coloring

PREPARATION

1200g Mix the powders with water, then add the softened butter.

35g Put the mixture in nylon bags and leave it to rest in the fridge for 24 hours.

260g

640g

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.