



GREEN FRENCH CROISSANT

chef Intermediate level

Croissant paste

INGREDIENTS

DOLCE FORNO MAESTRO

fresh milk - high quality

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

yeast

PREPARATION

2500g Use a mixer with double arm mixer. Mix all the ingredients for about 20 minutes until you get a smooth and velvety paste with 1000g soft consistency. Form a dough and leave to stand for 40 minutes until the 25g leavening starts, which will then be blocked by flattening 15g the dough. Divide into two pastones and make a positive felling cycle to 120g 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). Spread on the table and cut out triangles to roll up in the classic shape. Knock down the croissants in negative and use them as needed or place on baking sheet with baking paper, polish with egg yolk, milk and dextrose (300g-150g-20g) and let rise for 5/6 hours at 24 ° C. Polish again and bake at 170 ° C and cook for about 17 minutes.

Colored paste

INGREDIENTS

water

type 00 white flour

unsalted butter 82% fat - cremoso

PREPARATION

320g Mix the powders with water, butter and pistachio paste.
600g Put in nylon bags to rest in the fridge for 24 hours.
90g
2g