

CARAMEL CUBE CROISSANT

A fun and creative way to serve croissants, perfect for breakfast, brunch, and a delicious afternoon snack.

CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

fresh milk

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh yeast

PREPARATION

2500g -Mix all the ingredients for approximately 20 minutes until you obtain a

1000g smooth and velvety dough with a soft consistency.

25g -Form a dough and leave for 40 minutes for the leavening to begin which

15g will then be stopped by flattening the dough.

120g -Do a positive blast chilling cycle to have a better result during the bending phase.

Leave overnight in the refrigerator, flattened and covered at 2 degrees.

CARAMEL NAMELAKA

INGREDIENTS

fresh milk

glucose

SINFONIA CARAMEL ORO

Fresh cream

LILLY NEUTRO

PREPARATION

250g -Heat the milk with the glucose to approximately 60??C, add the NEUTRAL

10g LILLY and mix with an immersion mixer.

350g -Add the chocolate while continuing to mix.

200a -Add the cold cream slowly, continuing to mix.

40g -Cover with cling film and place in the refrigerator for at least 4 hours.

- Beat in a planetary mixer at medium speed with a whisk until you obtain the necessary consistency (about 1 minute).

CARAMEL COVER

INGREDIENTS

PREPARATION

insert into the CHOCOSMART CARAMEL CRUMBLE

CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL TOFFEE D'OR CARAMEL **PREPARATION**

Fill with TOFFE D'OR CARAMEL and CHOCOCREAM CARAMEL FLEUR DE SEL

LAMINATION

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

1000g Leaf through giving a 3 and a 4 fold

Final composition

laminate the dough with 1000g of butter into plates, giving a 3-fold and a 4-fold fold.

let it rest again at 0-2 degrees for 2 hours

roll out the dough to 3mm in a sheeter and cut strips 5cm high and 30cm long, roll them into a spiral and check that the weight is 76g. insert them into the appropriate cube molds and leave to rise at 26 degrees and 75% humidity until completely leavened

cook at 150 degrees for approximately 20 minutes with pressure cooking.

turn out, cool and fill with the anhydrous creams and decorate with the caramel namelaka.