

CARAMEL CUBE CROISSANT

Advanced level

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



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGH

DOLCE FORNO MAESTRO	2500g
fresh milk	1000g
salt	25g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g
fresh yeast	120g

-Mix all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
-Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.
-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

fresh milk	250g
glucose	10g
SINFONIA CARAMEL ORO	350g
Fresh cream	200g
LILLY NEUTRO	40g

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.
-Add the chocolate while continuing to mix.
-Add the cold cream slowly, continuing to mix.
-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

CHOCOSMART CARAMEL CRUMBLE	qb

insert into the CHOCOSMART CARAMEL CRUMBLE

CARAMEL FILLING

CHOCOCREAM CARAMEL FLEUR DE SEL	qb
TOFFEE D'OR CARAMEL	qb

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

irca GROUP

Extraordinary made simple.

LAMINATION

MARBUR CROISSANT 20%	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.