



# 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

fresh milk

salt

### JOYPASTE VANIGLIA

### MADAGASCAR/BOURBON

fresh yeast

2500g

1000g

25g

15g

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

glucose

SINFONIA CARAMEL ORO

Fresh cream

### LILLY NEUTRO

250g

10g

350g

200g

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).

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GROUP

**Extraordinary  
made simple.**

## CARAMEL COVER

CHOCOSMART CARAMEL CRUMBLE

qb insert into the CHOCOSMART CARAMEL CRUMBLE

## CARAMEL FILLING

CHOCOCREAM CARAMEL FLEUR DE SEL

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

TOFFEE D'OR CARAMEL

qb

## LAMINATION

MARBUR CROISSANT 20%

1000g Leaf through giving a 3 and a 4 fold

## FINAL COMPOSITION

lamine 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.



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