

VEGAN CROISSANT WITH VEGAN HAZELNUT CREAM

Intermediate level

Delicately flavored vegan croissants with a light and crisp layering. Perfect for who wants to offer a plant-based option without compromising on traditional pastry quality.



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGHT

VEGAN CROISSANT	1000g
water	450g
yeast	45g
EYLEN CROISSANT/SFOGLIA	500g

DOUGH

Mix VEGAN CROISSANT, yeast, and water until you get a smooth and velvety dough. Let it rest for 10-15 minutes in the fridge (at 4-6°C).

PROCESS

Roll out the dough, place the margarine in the center, and fold the dough over it to wrap it completely. Roll out and fold the dough into three layers (a single turn), then repeat with a four-fold turn. Let it rest for 10-15 minutes in the fridge. Then roll out to about 4 mm thickness, cut into triangles, roll them up, and place on trays.

PROOFING

Let proof in a proofer for 80-90 minutes at 28-30°C with 70-80% relative humidity.

BAKING

Bake the croissants at 180°C for 18-20 minutes. Best results are achieved by baking before the proofing reaches its peak. Temperatures and times can be adjusted by the operator according to ambient conditions.

FINAL COMPOSITION

Fill with NOCCIOLATA VEGAN