VEGAN PAIN AU CHOCOLAT

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

VEGAN CROISSANT DOUGH

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

DOUGH
Knead VEGAN CROISSANT, yeast and water until you get a smooth and velvety dough. Leave to rest for 10-15 minutes in the refrigerator (at 4-6°C).

METHOD
Roll out the dough, place the margarine in the center and close the dough on it, wrapping it completely. Roll out and fold the dough into three layers (three-fold), then repeat by folding it into four. Leave to rest for 10-15 minutes in the refrigerator. Then roll out to a thickness of about 4 mm, cut into triangles, roll up and place on baking sheets.

LEAVENING
Let it rise in the cell for 80-90 minutes at 28-30°C with a relative humidity of 70-80%.

FILLING

NOCCIOLATA VEGAN	qb
CHOCOCREAM PISTACCHIO VEGAN	qb

Fill to taste with VEGAN PISTACHIO CHOCOCREAM or VEGAN NOCCIOLATA.

FINAL COMPOSITION

COOKING
Bake the croissants at 180°C for 18-20 minutes. Optimal results are obtained by baking the pastries before the leavening reaches its peak. Temperatures and times can be adapted by the operator based on environmental conditions.

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