



# VEGAN PAIN AU CHOCOLAT

👤 Intermediate level



**RECIPE CREATED BY:**

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## VEGAN CROISSANT DOUGH

### VEGAN CROISSANT

water  
fresh yeast  
EYLEN CROISSANT/SFOGLIA

1000g  
450g  
45g  
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  
CHOCOCREAM PISTACCHIO VEGAN

qb    Fill to taste with VEGAN PISTACHIO CHOCOCREAM or  
qb    VEGAN NOCCIOLATA.



Extraordinary  
made simple.

## 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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