



VEGAN PAIN AU CHOCOLAT

👩🍳 Intermediate level

VEGAN CROISSANT DOUGH

INGREDIENTS

VEGAN CROISSANT

water
fresh yeast
EYLEN CROISSANT/SFOGLIA

PREPARATION

1000g DOUGH
450g 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).
45g
500g

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

INGREDIENTS

NOCCIOLATA VEGAN
CHOCOCREAM PISTACCHIO VEGAN

PREPARATION

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.