

ECLAIR CROISSANT

Intermediate level

Éclair croissant filled with white chocolate namelaka and Fruttidor Mango.



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGH

Dolce forno maestro	2500g
Whole Milk	1000g
Salt	25g
Joypaste vaniglia madagascar/bourbon	20g
Yeast	120g

- Knead all the ingredients for about 20 minutes until a smooth, silky dough with a soft consistency is obtained.
- Shape the dough into a single mass and let it rest for 40 minutes to begin fermentation, then flatten the dough to stop the fermentation.
- Divide the dough into two portions of 1800 g each.
- Perform a positive blast-chilling cycle to achieve a better result during the folding stage.
- Leave overnight in the refrigerator, flattened and covered, at 2°C.

COLORED CROISSANT DOUGH

Water	320g
Flour 00	600g
Butter 82%m.g. - creamy	90g
Food coloring - Water-soluble orange	2g

- Knead all the ingredients, roll out the dough, and store covered in the refrigerator.

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LAMINATION

Butter - in plaques	500g

- Laminate the first dough of 1800 g with 500 g of butter in sheets, giving it a 4-fold followed by a 3-fold.
- Laminate the second dough of 1800 g with 500 g of butter in sheets, giving it two 4-folds.
- Roll out 450 g of green colored dough to the same dimensions as the laminated doughs, and place it on top of the laminated dough with 2 single 4-folds, lightly moistening it to adhere.
- Cover all the doughs and let rest for 2 hours at 0–2°C.

WHITE CHOCOLATE NAMELAKA

Whole Milk	250g
Glucose	10g
Reno X White Chocolate 28%	340g
Cream 35% m.g.	200g
Lilly neutro	40g

- Heat the milk with glucose to approximately 60°C, add LILLY NEUTRO, and blend using an immersion blender.
- Add the chocolate (and optionally the flavoring paste), continuing to blend.
- Gradually add the cold cream while continuing to blend.
- Cover with plastic wrap directly on the surface and refrigerate for at least 4 hours.
- Whip in a stand mixer at medium speed using a whisk until the desired consistency is reached (about 1 minute).
- The Namelaka can also be used to fill pastries without whipping, resulting in a creamy, semi-set texture.
- The Namelaka should be stored and served at positive temperature (5°C).
- NOTE: To make the Namelaka thicker, simply increase the cream by 50 g while decreasing the milk by the same amount.

FINAL COMPOSITION

Fruttidor Mango

- Cut small strips of dough about 0.5 cm wide from the dough with 2 single 4-folds and with the green dough on top.
- Lay the strips flat on top of the dough with one 3-fold and one 4-fold, covering it completely.
- Roll the dough to a 3 mm thickness in the sheeter, keeping the strips perpendicular to the rollers, thus stretching them lengthwise without widening them.
- Cut 8 × 8 cm squares.
- Roll the squares onto themselves and place them to proof in an Éclair mold (Nola 144) by Silikomart.
- TIP: For the best result, allow the croissant to slightly over-proof.
- Bake under pressure at 155°C for approximately 25 minutes.
- Once removed from the mold and cooled, fill with White Chocolate Namelaka and Fruttidor Mango.
- Decorate as desired with Dobla decorations.