

COCONUT E MANGO CROISSANT GLOBE

Advanced level

Saturn-Inspired Coconut and Mango Croissant Globe
An extraordinary recipe to create a spherical croissant resembling the majestic planet Saturn. Filled with the tropical flavors of **Fruttidor Mango, Papaya & Yuzu** and the creamy richness of **Chococream Coconut**, this creation offers both an innovative presentation and a delightful taste experience.



RECIPE CREATED BY:

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Pastry Chef

CROISSANT DOUGH

Dolce Forno Maestro	2500g
Whole Milk	1000ml
Salt	25g
Joypaste Vaniglia Madagascar/Bourbon	15g
Yeast	120g

- Knead all the ingredients for about 20 minutes until you obtain a smooth, silky dough with a soft consistency.
- 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.

COCOA CROISSANT DOUGH

Dolce Forno	685g
Milk	275g
Salt	7g
Joypaste Vaniglia Madagascar/Bourbon	4g
Yeast	33g
Cocoa powder	50g
Water	40g
Butter 82% m.g. - soft	40g

- Proceed as with French croissant dough: knead all the ingredients except for the water, butter, and cocoa, which will be added after the dough is mixed.
- It is recommended to prepare a batter with melted butter, warm water, and cocoa before incorporating it into the dough. The ratio between the colored dough and the main dough is 1:4 (in this case, 450 g of colored dough to 1800 g of main dough, excluding the weight of the butter layer).

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.

FINAL COMPOSITION

FRUTTIDOR MANGO, PAPAYA E YUZU	qb
Chococream Coconut	qb

- 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 them onto themselves, and shape into a U.
- Tip: each piece should weigh about 40 g.
- Use spherical croissant molds (**Pavoni**).
- Allow the croissants to proof slightly, giving them a gentle rise.
- Bake at about 140°C to preserve the color, for approximately 25 minutes.
- Let cool slightly and remove from the molds.
- Once cooled, fill with Chococream Coconut and Fruttidor Mango, Papaya & Yuzu.