



## TORCADE (DOLCE FORNO)

LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL



### CROISSANT DOUGH

#### INGREDIENTS

DOLCE FORNO  
MILK 3.5% FAT  
SALT  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
YEAST

g 2500  
g 1000  
g 25  
g 15  
g 120

#### PREPARATION

Knead all the ingredients for about 20 minutes until a smooth and velvety dough, with a soft texture, is obtained

Make a dough and let it rest for 40 minutes so that the leavening starts, and then stop it by flattening the dough.

Make a positive blast chilling cycle in order to get a better result during the bending phase. Place the butter in the middle and fold over the dough.

### LAMINATION

#### INGREDIENTS

BUTTER-PLATTE

g 1000

#### PREPARATION

Roll out the dough with a 1000 g butter plate and fold it over, then make 1 fold to 3, then 1 fold to 4

Let it rest in the fridge for 20-30 minutes.

### FILLING

#### INGREDIENTS

WATER  
EMILY CREAM

g 1000  
g 400-450

#### PREPARATION

Mix EMILY CREAM and water with a whisk

## FILLING

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### INGREDIENTS

PEPITA FONDENTE 1100

To Taste

### FINAL COMPOSITION

Roll the dough at the thickness of about 3-4 mm.

Spread the custard over the entire surface of the dough, sprinkle with PEPITA 1100 and overlap the dough. Cut 2 cm wide strips and make a braid.

Put to rise for about 3-4 hours at 26°C .

Cook at 160-165°C in a convection oven for 15-18 minutes



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF