



# VEGAN PAIN AU CHOCOLAT

## VEGAN CROISSANT DOUGH

### INGREDIENTS

VEGAN CROISSANT	g 1000
WATER	g 450
FRESH YEAST	g 45
EYLEN CROISSANT/SFOGLIA	g 500

### PREPARATION

#### 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

### INGREDIENTS

NOCCIOLATA VEGAN	To Taste
CHOCOCREAM PISTACCHIO VEGAN	To Taste

### 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.



**RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA**

PASTRY CHEF