



## CROIBROWNIES

### CROIBROWNIES WITH 3 DIFFERENT FILLING

DIFFICULTY LEVEL



#### CROISSANT DOUGH RECIPE

##### INGREDIENTS

DOLCE FORNO MAESTRO	g 1500
WATER	g 150
FRESH MILK - HIGH QUALITY	g 150
EGGS	g 225
UNSALTED BUTTER 82% FAT	g 225
FRESH YEAST	g 60
SALT	g 15
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

##### PREPARATION

Knead all the ingredients, with the exception of the water and butter.

Add the water several times, until it will be completely absorbed.

Knead, until to get a smooth and dry dough.

Add the butter to the dough 2-3 times. The result will be a smooth and velvety paste.

Let the dough to rest for about 30-40 minutes at room temperature.

Then roll out the dough with the dough sheeter giving the dough a rectangular shape.

Cover it tightly and let the dough cool for at least 30 minutes in the fridge or blast chiller at a temperature of 2-4 ° C.

#### LAMINATION

##### INGREDIENTS

KASTLE CROISSANT	g 500
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##### PREPARATION

Roll out the dough and proceed to incorporated the KASTLE CROISSANT (260 g / kg of dough).

Give 2 folds to 4 (2 double turn).

After the last fold, let the dough to rest for 10-15 minutes in the fridge.

#### BROWNIES RECIPE

##### INGREDIENTS

##### PREPARATION

IRCA BROWNIES CHOC  
WATER - WARM  
UNSALTED BUTTER 82% FAT

g 750  
g 190  
g 225

In a planetary mixer with the paddle, stir IRCA BROWNIES CHOC, water and melted butter for 3-4 minutes at low speed (without whipping the mixture).

With the help of a piping bag, pour the mixture into the silicone (silicone composed of trapezoidal cylinders 3x3 cm SF022 SILIKOMART) filling it for 3/4.

Bake at 170-180 ° C for about 14-15 min.

Once cooked, let them cool down quickly in a blast chiller until they will be completely frozen.

Remove the brownies cylinders from the silicone and keep them well covered in the freezer until use.

## FILLING

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### INGREDIENTS

CUKICREAM NOCCIOLA  
CUKICREAM GIANDUIA - IN ALTERNATIVE  
CUKICREAM CIOCCOLATO - IN ALTERNATIVE  
CUKICREAM PISTACCHIO - IN ALTERNATIVE

To Taste  
  
To Taste  
To Taste

### PREPARATION

With a piping bag, fill the silicone mold used to make the brownies with 25g of CUCKICREAM.

Put it in the blast chiller until they will be completely frozen.

Remove the frozen CUCKICREAM discs from the silicon mold and store them in negative.

## FINISHING

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### INGREDIENTS

BLITZ

To Taste

### PREPARATION

Dilute the BLITZ with 20% of water and heat slightly.

WARNINGS: use it hot on freshly baked croissants.

## DECORATION

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### INGREDIENTS

CHOPPED PISTACHIOS	To Taste
CHOPPED HAZELNUTS	To Taste
SCAGLIETTE CIOCCOLATO PURO FONDENTE	To Taste
BIANCANEVE PLUS	To Taste

### FINAL COMPOSITION

Take the croissant dough from the fridge and roll it out to a thickness of about 3mm.

Cut the dough and make rectangles measuring 32 x 3.5 cm.

Wrap the dough around the brownies cylinders (2 turns).

Put them in the leavening cell at 28-30 ° C for about 90-120 minutes with relative humidity of 70-80%.

Once they are risen, place the frozen CUKICREAM discs at the center, above the brownie .

Brush the surface of the pasta with egg.

Bake at 180-200 ° C for 18-20 minutes, Bake at 180-200 ° C for 18-20 minutes, as soon as they are cooked, polish the croissant with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%).

Decorate the surface of the CROIBROWNIES with chocolate chips or flakes depending on the CUKICREAM used and lightly dust with BIANCANEVE PLUS.

**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF