



## TORCADE (DOLCE FORNO)

LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL



### CROISSANT DOUGH

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#### 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

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#### 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

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### INGREDIENTS

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|-----------|-----------|
| WATER     | g 1000    |
| TOP CREAM | g 400-450 |

### PREPARATION

Mix TOP CREAM and water with a whisk

## FILLING

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### INGREDIENTS

|                      |          |
|----------------------|----------|
| PEPITA FONDENTE 1100 | To Taste |
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### 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