



CARAMEL CUBE CROISSANT

CARAMEL CORNER SIGEP 2024

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

FRESH MILK

SALT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

FRESH YEAST

g 2500

g 1000

g 25

g 15

g 120

PREPARATION

-Mix all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.

-Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.

-Do a positive blast chilling cycle to have a better result during the bending phase.

Leave overnight in the refrigerator, flattened and covered at 2 degrees.

CARAMEL NAMELAKA

INGREDIENTS

FRESH MILK

GLUCOSE

SINFONIA CIOCCOLATO CARAMEL ORO

FRESH CREAM

LILLY NEUTRO

g 250

g 10

g 350

g 200

g 40

PREPARATION

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.

-Add the chocolate while continuing to mix.

-Add the cold cream slowly, continuing to mix.

-Cover with cling film and place in the refrigerator for at least 4 hours.

- Beat in a planetary mixer at medium speed with a whisk until you obtain the necessary consistency (about 1 minute).

CARAMEL COVER

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

PREPARATION

insert into the CHOCOSMART CARAMEL CRUMBLE

CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

To Taste

TOFFEE D'OR CARAMEL

To Taste

PREPARATION

Fill with TOFFE D'OR CARAMEL and CHOCOCREAM CARAMEL FLEUR DE SEL

LAMINATION

INGREDIENTS

MARBUR CROISSANT 20%

g 1000

PREPARATION

Leaf through giving a 3 and a 4 fold

FINAL COMPOSITION

lamine the dough with 1000g of butter into plates, giving a 3-fold and a 4-fold fold.

let it rest again at 0-2 degrees for 2 hours

roll out the dough to 3mm in a sheeter and cut strips 5cm high and 30cm long, roll them into a spiral and check that the weight is 76g.

insert them into the appropriate cube molds and leave to rise at 26 degrees and 75% humidity until completely leavened

cook at 150 degrees for approximately 20 minutes with pressure cooking.

turn out, cool and fill with the anhydrous creams and decorate with the caramel namelaka.

RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF