



# CROISSANT BLUEBERRY

## CROISSANT DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO	g 3000
WATER	g 400
MILK 3.5% FAT	g 300
EGGS	g 450
SALT	g 30
YEAST	g 120
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
UNSALTED BUTTER 82% FAT - SOFT	g 300

### PREPARATION

- Use a double arm mixer.
- Knead all the ingredients (except the butter) for about 20 minutes.
- Add the butter and knead until obtained a soft and smooth dough.
- Let the dough rest for 20 minutes at room temperature.
- Blast chill at positive temperature the dough.

## LAYERING

### INGREDIENTS

BUTTER-PLATTE	g 1000
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### PREPARATION

- Laminate the dough with the platte butter giving a single and a double fold.
- Cover the dough with a plastic foil and refrigerate at 2-5°C for 20 min.

## AFTER BAKING FILLING

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### INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY

To Taste

### FINAL COMPOSITION

Laminate the dough to a thickness of 3mm, then cut into 10x30cm triangles and roll them to form croissants.

Place the croissants to prove at a temperature of 26 ° C with humidity 70% for 5-6 hours.

Cook at 170 ° C for 25 minutes.

Once cold, fill with FRUTTA IN CREMA BLUEBERRY Cesarin.

### AMBASSADOR'S TIPS

It is possible to replace the Fruit in Blueberry cream with the other flavors in the same range (Apricot or Tangerine).