



## CROISSANTS MADE WITH CROISSANT PLUS

### PASTRY LEAVENED PRODUCT FOR BREAKFAST

**DIFFICULTY LEVEL**



#### CROISSANT DOUGH

##### INGREDIENTS

CROISSANT PLUS

YEAST

WATER - AT 5-10°C

MARBUR PLATTE

g 1000

g 30-50

g 400-450

g 400

##### PREPARATION

Knead the ingredients in a spiral kneading machine or in a plunging arm mixer, until you obtain a velvet smooth dough.

Cover the dough with a plastic cloth and let it rest for 5 minutes at room temperature.

Roll out the dough into a layer, lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold.

Refrigerate for 5 minutes.

#### FOR BEFORE-BAKING FILLING

##### INGREDIENTS

CHOCOLAKE CHOCOLAT

NOUGATY GIANDUIA

PASSATA ALBICOCCA TIPO ORO

To Taste

To Taste

To Taste

##### PREPARATION

Before rolling the triangle of dough into croissants, you can fill them with the products listed above.

FOR AFTER-BAKING FILLING

INGREDIENTS		PREPARATION
NOCCIOLATA	To Taste	Once the fresh baked croissants have cooled down completely, they can be filled with the products from the list above.
MARIXCREAM	To Taste	
PASTA BITTER	To Taste	

FINAL COMPOSITION

Roll out the dough to 4-5 mm and cut it into triangles, then roll them up well tight. Place them onto trays and store into the proofer room at 24°C with relative humidity of the 70%.

Bake at 180-200°C for 17-20 minutes.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF