



## CEREAL CROISSANTS WITH HONEY FILLING (CEREAL'EAT)

### LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



#### CEREAL CROISSANT DOUGH

##### INGREDIENTS

CEREAL'EAT LIEVITATI  
WATER  
MILK  
FRESH YEAST  
SALT  
TRIAL THERMOTECH

g 1000  
g 220  
g 200  
g 50  
g 15  
g 10

##### PREPARATION

Knead all the ingredients, except for the water, which shall be added in more than once, until you obtain a dough which is still not that smooth.

Roll out the dough into a rectangular layer, cover it with a plastic cloth and let it rest in the fridge for three hours (if you use margarine for laminating the dough, you can cut the resting time short).

#### LAMINATED DOUGH

##### INGREDIENTS

MARBUR CROISSANT 20%

g 500

##### PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.

Roll out in order to shape the dough into a rectangle and make a 4-layer fold, let it rest for at least 30 minutes, then roll out again and make another 4-layer fold.

Let the laminated dough rest in the fridge for another 30 minutes before working it.

## FILLING

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### INGREDIENTS

HONEYFILL To Taste

## FINISHING

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### INGREDIENTS

EGGS To Taste

### FINAL COMPOSITION

After the rest time, roll out the laminated dough to 4 mm, then cut into triangles and put a little bit of HONEYFILL in the middle of the base.

Roll the triangles up well tight, from the base up, and bend the tips in order to give them a crescent shape.

Place them onto trays and store into the proofer room at 25-26°C for about 3 hours, if the dough is laminated with butter, and at 28-30°C for about 2 hours if you used margarine instead.

Brush with beaten egg and bake at 180-190°C for 15-18 minutes.