



TWO-TONE CROISSANTS (DOLCE FORNO)

LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO

WATER

MILK

EGGS

UNSALTED BUTTER 82% FAT - SOFTENED

FRESH YEAST

SALT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 1500

g 150

g 150

g 225

g 225

g 60

g 15

To Taste

PREPARATION

Knead all the ingredients except for water and butter.

Pour the water in more than once and knead until the water is absorbed and the dough is quite dry and smooth.

Add the butter in 2-3 times and knead until the dough is velvet smooth.

Let the dough rest for about 30 minutes in the fridge (+5°C).

DOUGH DYED WITH COLORANTS

INGREDIENTS

DOLCE FORNO	g 500
WATER	g 50
MILK	g 25
EGGS	g 75
UNSALTED BUTTER 82% FAT - SOFTENED	g 75
FRESH YEAST	g 20
SALT	g 5
FOOD COLOURANT - WATER-SOLUBLE	To Taste

PREPARATION

Knead all the ingredients, except for the butter, which shall be added in more than once.

Keep on kneading until the dough is velvet smooth and soft.

Cover the dough and let it rest in the fridge until you have to use it.

DOUGH COLOURED WITH COCOA

INGREDIENTS

DOLCE FORNO	g 500
WATER	g 125
MILK	g 50
EGGS	g 75
UNSALTED BUTTER 82% FAT - SOFTENED	g 75
FRESH YEAST	g 20
SALT	g 5
CACAO IN POLVERE - 22-24	g 60

PREPARATION

Knead all the ingredients, except for the butter, which shall be added in more than once.

Keep on kneading until the dough is velvet smooth and soft.

Cover the dough and let it rest in the fridge until you have to use it.

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

To Taste

PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half (260g of margarine for 1 kg of dough) 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, then roll out again and make another 4-layer fold.

Let the laminated dough rest in the fridge for 10-15 minutes before working it.

FINAL COMPOSITION

After the rest time in the fridge, roll out the laminated dough into a 60x40cm layer, then do the same with the coloured dough.

Moisten the upper surface of the laminated dough layer, then lay the coloured one onto it so that it completely cover the edge of the bottom one.

Roll out to about 6 mm and cut into triangles.

Roll them 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 for 150-180 minutes at 28-30°C with relative humidity of the 70-80%.

Bake at 180-200°C for 15-18 minutes and, out of the oven, brush the croissants with a saturated syrup (water and glucose).

AMBASSADOR'S TIPS

You can replace butter with margarine in the whole recipe, except for the laminated dough step.