



ITALIAN STYLE CROISSANT : HAZELNUT

ITALIAN 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

INGREDIENTS

NOCCIOLATA BIANCA	To Taste
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INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 32°C

g 200

GRANELLA DI NOCCIOLA

g 40

PREPARATION

Combine the ingredients and keep at 32°C

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 and glaze.

Decorate with SUNFLOWER 2D and GREEN PETALS MINI DOBLA.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF