



## CARAMEL CUBE CROISSANT

*A FUN AND CREATIVE WAY TO SERVE CROISSANTS, PERFECT FOR BREAKFAST, BRUNCH, AND A DELICIOUS AFTERNOON SNACK.*

DIFFICULTY LEVEL



### CROISSANT DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO

FRESH MILK

SALT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

FRESH YEAST

g 2500

g 1000

g 25

g 15

g 120

#### PREPARATION

-Mix all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.

-Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.

-Do a positive blast chilling cycle to have a better result during the bending phase.

Leave overnight in the refrigerator, flattened and covered at 2 degrees.

### CARAMEL NAMELAKA

#### INGREDIENTS

FRESH MILK

GLUCOSE

SINFONIA CIOCCOLATO CARAMEL ORO

FRESH CREAM

LILLY NEUTRO

g 250

g 10

g 350

g 200

g 40

#### PREPARATION

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.

-Add the chocolate while continuing to mix.

-Add the cold cream slowly, continuing to mix.

-Cover with cling film and place in the refrigerator for at least 4 hours.

- Beat in a planetary mixer at medium speed with a whisk until you obtain the necessary consistency (about 1 minute).

## CARAMEL COVER

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### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

### PREPARATION

insert into the CHOCOSMART CARAMEL CRUMBLE

## CARAMEL FILLING

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### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

To Taste

TOFFEE D'OR CARAMEL

To Taste

### PREPARATION

Fill with TOFFE D'OR CARAMEL and CHOCOCREAM CARAMEL FLEUR DE SEL

## LAMINATION

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### INGREDIENTS

MARBUR CROISSANT 20%

g 1000

### PREPARATION

Leaf through giving a 3 and a 4 fold

## FINAL COMPOSITION

lamine the dough with 1000g of butter into plates, giving a 3-fold and a 4-fold fold.

let it rest again at 0-2 degrees for 2 hours

roll out the dough to 3mm in a sheeter and cut strips 5cm high and 30cm long, roll them into a spiral and check that the weight is 76g.

insert them into the appropriate cube molds and leave to rise at 26 degrees and 75% humidity until completely leavened

cook at 150 degrees for approximately 20 minutes with pressure cooking.

turn out, cool and fill with the anhydrous creams and decorate with the caramel namelaka.



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF