



EXOTIC PISTACHIO CROISSANT

PISTACCHIO CORNER - SIGEP 2024

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.

divide the dough into 2, 1800g doughs

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

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

COLORED CROISSANT DOUGH

INGREDIENTS

WATER
TYPE 00 WHITE FLOUR
UNSALTED BUTTER 82% FAT
FOOD COLOURANT

g 320
g 600
g 90
g 2

PREPARATION

Mix all the ingredients, roll out and place covered in the refrigerator

LAMINATION

INGREDIENTS

UNSALTED BUTTER - IN PLATE g 500

PREPARATION

Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold
Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold
Roll out 450g of green colored dough to the size of the previous doughs in a sheeter and arrange it, moistening it, on top of the flaked dough with 2 folds of 4.
Cover all the doughs and leave to rest for 2 hours at 0-2 degrees.

PISTACHIO AND LEMON CAKE

INGREDIENTS

TOP CAKE g 1000

EGGS g 500

UNSALTED BUTTER 82% FAT g 500

JOYPASTE PISTACCHIO GRAN RISERVA g 150

PASTA FRUTTA ORO LEMON - CESARIN g 80

PREPARATION

Mix all the ingredients together bake in a rectangular pan at 170 degrees for approximately 35 minutes

NAMELAKA RICOTTA AND VANILLA

INGREDIENTS

FRESH MILK g 350

LIQUID CREAM g 150

GLUCOSIO g 20

LILLY NEUTRO g 100

SINFONIA CIOCCOLATO BIANCO g 350

FRESH RICOTTA g 300

LIQUID CREAM g 750

JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 20

PREPARATION

Lightly heat the fresh milk and the cream with the glucose, add the Lilly Neutral then the white chocolate and make a ganache. Add the drained ricotta and finally the cream at a temperature of approximately 5°C. You must obtain a liquid mixture to mature in the fridge for a whole night. The following day, whip lightly in a planetary mixer with a whisk.

EXOTIC CARAMEL

INGREDIENTS

SUGAR - ISOMALT	g 120
SUGAR - CASTER SUGAR	g 90
LIQUID CREAM	g 75
UNSALTED BUTTER 82% FAT	g 75
SALT	g 1
PASSION FRUIT PURÉE - PABANA RAVIFRUIT	g 300
- GELATIN	g 6
WATER - FOR GELATIN	g 20
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5

PREPARATION

Caramelize the sugars, decook with the puree and cream heated together with the vanilla and salt
add the butter
bring everything to 104 degrees, finally add the gelatine and mix
leave to rest in the refrigerator overnight

FINAL COMPOSITION

Cut the pistachio cake to obtain a drop shape, slightly smaller than the ring where the croissant will rise.

cut small strips of dough 0.5 cm wide, of the dough with 2 folds in 4 and with the green dough on the surface.

arrange them, lying down, on top of the dough with folds one by three and one by four, until it is completely covered.

roll out the dough to 3mm in a sheeter so as to always have the strips perpendicular to the rollers, and therefore lengthening them and not widening them

cut 8cm x 13cm rectangles

wrap the pistachio cake in it and leave to rise at 26 degrees in the previously buttered drop rings, until completely leavened

cook at around 140 degrees, to preserve the colour, for around 25 minutes

once cooled, fill from underneath with the namelaka and exotic caramel



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF