



## FLEUR CROISSANT

### CROISSANT DOUGH

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#### INGREDIENTS

DOLCE FORNO  
FRESH MILK - HIGH QUALITY  
SALT  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

#### PREPARATION

g 2520 Use a mixer with double arm. Mix all the ingredients for about 20 minutes until you get a smooth and velvety dough with soft consistency.

g 1000

g 25 Leave to stand for 40 minutes until the leavening starts, which will then be blocked by flattening the dough.

g 15

g 1000 Divide the dough into two pieces and make a positive felling cycle to have a better result when bending.

Peel the mash with a 1000g butter plate. Make a simple collection then give 1 fold to 3, then 1 fold at 4-rest for 20 minutes (keep the mixture at -5/-7°C).

### COLORS DOUGH

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#### INGREDIENTS

TYPE 00 WHITE FLOUR  
CACAO IN POLVERE  
UNSALTED BUTTER 82% FAT  
WATER  
RED FOOD COLORING

#### PREPARATION

g 1200 Mix the powders with water, then add the softened butter.

g 35 Put the mixture in nylon bags and leave it to rest in the fridge for 24 hours.

g 260

g 640

To Taste

#### FINAL COMPOSITION

Place the colored dough on the surface of the croissant dough and spread it on the dough sheeter.

Spread the dough on the table (the colored part must face towards the counter) cut rectangles 12x16 cm. Turn to create a cylinder.

Cut with a knife in 6 sections (without cutting completely the dough).

Let rise for 5/6 hours at 24°C. Polish with egg. Bake at 170°C for about 17 minutes.

**For each mash without flat butter (3680 gr) use 920 gr of colored pasta.**



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF