



GIANDUJA CROISSANT MADE WITH CROISSANT PLUS

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

CROISSANT PLUS

YEAST

WATER - AT 5-10°C

MARBUR PLATTE

g 1000

g 30-50

g 400-450

g 400

PREPARATION

Knead the ingredients in a spiral kneading machine or in a plunging arm mixer, until you obtain a velvet smooth dough.

Cover the dough with a plastic cloth and let it rest for 5 minutes at room temperature.

Roll out the dough into a layer, lay MARBUR PLATTE onto a half and fold so that the other half cover the first. Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make a 4-layer fold.

Refrigerate for 5 minutes.

FILLING AND DECORATION

INGREDIENTS

NOUGATY GIANDUJA

GRANELLA DI NOCCIOLA

EGGS

To Taste

To Taste

To Taste

FINAL COMPOSITION

Roll out the dough to 4-5 mm and cut it into triangles, fill them in the middle with NOUGATY and roll them up well tight. Place them onto trays and store into the proofer room at 24°C with relative humidity of the 70%.

Brush the croissants with egg and decorate with GRANELLA DI NOCCIOLE. Bake at 180-200°C for 17-20 minutes.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF