



TROPICAL CROISSANT (DOLCE FORNO MAESTRO)

LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

g 2500

WATER

g 950

YEAST - BEER

g 120

SALT

g 25

JOYPASTE VANIGLIA BIANCA

g 15

PREPARATION

Using a kneading machine, knead DOLCE FORNO MAESTRO with yeast and water.

Add salt and JOYPASTE VANIGLIA BIANCA, continue kneading until the dough is velvet smooth.

Leave the dough to rest for about 40 minutes at room temperature covered with a plastic sheet, so the leavening can start.

Divide the dough into two pieces and put them in the fridge to have a better result in the roll out process.

LAMINATED DOUGH

INGREDIENTS

BUTTER-PLATTE

g 500

PREPARATION

Use a 500g piece of butter for each dough.

Lay the laminated butter onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Roll out in order to shape the dough into a rectangle and make a 3-layer fold and then a 4-layer-fold. Leave it to rest for 20 minutes (keep the dough at -5/-7°C)

WARNINGS:

- It is also possible to prepare the dough in the evening, keep it in the fridge and then continue the preparation the next morning. In this case, use less yeast (80g instead of 120g)

FILLING

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL To Taste

DECORATION

INGREDIENTS

COVERDECOR WHITE CHOCOLATE - 50°C

PREPARATION

To Taste Heat COVERDECOR at 50°C

FINAL COMPOSITION

Roll the laminated dough out to 3,5 mm.

Cut the dough into triangles of the desired weight and roll them up to form a croissant.

Place them onto trays and store into the proofer room at 26-28°C with relative humidity of the 70-80% for 2-3 hours.

Bake the croissants in a ventilated oven at 165-170°C for about 18-20 minutes



RECIPE CREATED FOR YOU BY LUCA SALVATORI

PASTRY CHEF AND GELATO MAKER

AMBASSADOR'S TIPS

Fill your vegan croissants using our FRUTTIDOR range, anhydrous custards, or other hydrate fillings.

Try them with [CREMA NOCCIOLA VEG](#)

