



CRUNCHY CRUFFIN

CRUNCHY CRUFFIN FILLED WITH 3 DIFFERENT CRISPY CREAMS

DIFFICULTY LEVEL



CROISSANT RECIPE

INGREDIENTS

DOLCE FORNO

g 1500

WATER

g 150

FRESH MILK - HIGH QUALITY

g 150

EGGS

g 225

UNSALTED BUTTER 82% FAT

g 225

FRESH YEAST

g 60

SALT

g 15

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

To Taste

PREPARATION

Mix all the ingredients, except the water and butter.

Add the water several times, until completely absorbed.

Knead until you have a smooth and dry dough.

Combine the butter to the dough 2-3 times. The result will be a smooth and velvety paste.

Let the dough rise for about 30-40 minutes at room temperature.

Then roll out the dough with the dough sheeter giving the dough a rectangular shape.

Cover tightly and let the dough cool for at least 30 min in the fridge or blast chiller at a temperature of 2-4°C.

LAMINATION

INGREDIENTS

KASTLE CROISSANT

g 500

PREPARATION

Roll out the dough and proceed to incorporated the KASTLE CROISSANT (260 g / kg of dough).

Give 2 folds to 4 (2 double turn).

After the last fold, let the dough to rest for 10-15 minutes in the fridge.

CRUNCHY FILLING WITH TROPICAL FLAVOUR

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL To Taste

CRUNCHY FILLING WITH RED FRUIT

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI To Taste

CRUNCHY GIANDUIA FILLING

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE To Taste

CRUNCHY GLAZE

INGREDIENTS

COVERDECOR WHITE CHOCOLATE	To Taste
ALMONDS - GRAINED	To Taste
COVERDECOR FRAGOLA	To Taste
GRANELLA DI BISCOTTO	To Taste
COVERDECOR DARK CHOCOLATE	To Taste
GRANELLA DI NOCCIOLA	To Taste

PREPARATION

Melt the COVERDECOR at 50 ° C.
Add the inclusions in measure of 10% of the weight of the COVER DECOR and stir (COVERDECOR WHITE-GRAINED ALMOND, COVERDECOR STRAWBERRY-GRANELLA DI BISCOTTO, COVERDECOR DARK CHOCOLATE-GRANELLA DI NOCCIOLA).

FINAL COMPOSITION

After resting in the fridge, take the croissant dough and roll it out to a thickness of about 3mm.

Cut the dough and form rectangles of 22 x 3.5 cm.

Roll the rectangles of pasta into swivels and place them in the aluminum cuki molds.

Put in a leavening cell at 28-30 °C for 150-180 minutes with relative humidity of 70-80%.

Once it has risen, brush the surface of the dough with the egg.

Bake at 180-200 ° C for 18-20 minutes, as soon as they are cooked, polish the croissant with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%).

Fill with the chosen CHOCOCREAM.

Decorate by glazing the base with the crunchy glaze.

THREE DIFFERENT CRUNCHY CRUFFIN COMBINATION :

1)CHOCOCREAM CRUNCHY TROPICAL - COVERDECOR WHITE AND GRAINED ALMOND.

2)CHOCOCREAM CRUNCHY FRUTTI ROSSI - COVERDECOR STRAWBERRY AND GRANELLA DI BISCOTTO.

3)CHOCOCREAM CRUNCHY CACAO&NOCCIOLE - COVERDECOR DARK CHOCOLATE AND GRANELLA DI NOCCIOLA.