



TWO-FLAVOR SQUARES CROISSANT

SQUARES CROISSANT WITH 5 DIFFERENT TWO-FLAVOR FILLING.

DIFFICULTY LEVEL



CROISSANT DOUGH RECIPE

INGREDIENTS

PANDORA GRAN SVILUPPO	g 1000
MILK	g 100
FRESH YEAST	g 30-40
HONEY	g 30-50
WATER	g 250
EGGS	g 50

PREPARATION

Knead all the ingredients until you get a smooth and dry dough.

Let the dough rest well covered for 5 minutes at room temperature.

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

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

LAMINATION

INGREDIENTS

KASTLE CROISSANT	g 400
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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.

FILLING 1

INGREDIENTS

CUKICREAM PISTACCHIO	To Taste
FRUTTIDOR FRAGOLA	To Taste

FILLING 2

INGREDIENTS

CUKICREAM NOCCIOLA	To Taste
FRUTTIDOR CILIEGIA	To Taste

FILLING 3

INGREDIENTS

CUKICREAM CACAO	To Taste
FRUTTIDOR LAMPONE	To Taste

FILLING 4

INGREDIENTS

CUKICREAM MANDORLA	To Taste
FRUTTIDOR ALBICOCCA	To Taste

FILLING 5

INGREDIENTS

CUKICREAM GIANDUIA	To Taste
FRUTTIDOR MANGO	To Taste

TWO-FLAVOR FILLING REALIZATION

PREPARATION

Fill a cylindrical silicone mold (SF022 SILIKOMART) with 10 gr of CUKICREAM.

Leave it to get hard in a blast chiller at a negative temperature.

Then pour 10 g of FRUTTIDOR into the same mold and put everything back into the blast chiller.

Remove the disks (CUKICREAM + FRUTTIDOR) from the silicone mold and store them in the freezer until use.

FINISHING

INGREDIENTS

BLITZ	To Taste
WATER	To Taste

PREPARATION

Mix the BLITZ with 20% of water.

DECORATION

INGREDIENTS

BIANCANEVE PLUS	To Taste
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FINAL COMPOSITION

Roll out the croissant dough about 4 mm high.

Cut out squares measuring 9x9 cm.

Let it rise for about 90 minutes at a temperature of 26-28 °C with relative humidity of 80%.

Once reached full leavening, insert the frozen two-flavor filling in the center of the square, applying pressure.

Bake for about 18-20 min at a temperature of 170-180 °C depending on the oven used.

As soon as they are baked, polish them with the BLITZ.

Decorate the edges of the squares with a sprinkle of BIANCANEVE PLUS.