

# TWO-FLAVOR SQUARES CROISSANT

# SQUARES CROISSANT WITH 5 DIFFERENT TWO-FLAVOR FILLING.

DIFFICULTY LEVEL B







# CROISSANT DOUGH RECIPE

INGREDIENTS		PREPARATION
PANDORA GRAN SVILUPPO	g 1000	Knead all the ingredients until you get a smooth and dry dough.
MILK	g 100	Let the dough rest well covered for 5 minutes at room temperature.
FRESH YEAST	g 30-40	Then roll out the dough with the dough sheeter giving at it a rectangular shape.
HONEY	g 30-50	Cover tightly and let the dough cool down for at least 30 minutes in the fridge or blast chiller at a
WATER	g 250	temperature of 2-4 ° C.
EGGS	g 50	

# LAMINATION

INGREDIENTS		PREPARATION
KASTLE CROISSANT	g 400	Roll out the dough and proceed to incorpored the KASTLE CROISSANT (260 g $^{\prime}$ 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	PREPARATION
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BLITZ To Taste Mix the BLITZ with 20% of water.

WATER To Taste

# **DECORATION**

#### **INGREDIENTS**

BIANCANEVE PLUS To Taste



#### 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.

