



## GREEN FRENCH CROISSANT

### CROISSANT PASTE

#### INGREDIENTS

DOLCE FORNO MAESTRO

FRESH MILK - HIGH QUALITY

SALT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

YEAST

g 2500

g 1000

g 25

g 15

g 120

#### PREPARATION

Use a mixer with double arm mixer. Mix all the ingredients for about 20 minutes until you get a

smooth and velvety paste with

soft consistency. Form a dough and leave to stand for 40 minutes until the leavening starts, which will

then be blocked by flattening

the dough. Divide into two pastones and make a positive felling cycle to have a better result when bending.

Peel the mash with a 1000g butter plate. Make a simple collection then give 1 fold to 3,

then 1 fold at 4-rest for 20 minutes (keep the mixture at -5 / -7 ° C).

Spread on the table and cut out triangles to roll up in the classic shape.

Knock down the croissants in negative and use them as needed or place on baking sheet with baking paper, polish with egg yolk, milk and dextrose (300g-150g-20g) and let rise for 5/6 hours at 24 ° C.

Polish again and bake at 170 ° C and cook for about 17 minutes.

### COLOR PASTE

#### INGREDIENTS

WATER

TYPE 00 WHITE FLOUR

UNSALTED BUTTER 82% FAT

g 320

g 600

g 90

g 2

#### PREPARATION

Mix the powders with water, butter and pistachio paste.

Put in nylon bags to rest in the fridge for 24 hours.

### STEP 3

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#### INGREDIENTS

BUTTER-PLATTE

g 1000



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF