



VEGAN PAIN AU CHOCOLAT

VEGAN CROISSANT DOUGH

INGREDIENTS

VEGAN CROISSANT	g 1000
WATER	g 450
FRESH YEAST	g 45
EYLEN CROISSANT/SFOGLIA	g 500

PREPARATION

DOUGH

Knead VEGAN CROISSANT, yeast and water until you get a smooth and velvety dough. Leave to rest for 10-15 minutes in the refrigerator (at 4-6°C).

METHOD

Roll out the dough, place the margarine in the center and close the dough on it, wrapping it completely. Roll out and fold the dough into three layers (three-fold), then repeat by folding it into four. Leave to rest for 10-15 minutes in the refrigerator. Then roll out to a thickness of about 4 mm, cut into triangles, roll up and place on baking sheets.

LEAVENING

Let it rise in the cell for 80-90 minutes at 28-30°C with a relative humidity of 70-80%.

FILLING

INGREDIENTS

NOCCIOLATA VEGAN	To Taste
CHOCOCREAM PISTACCHIO VEGAN	To Taste

PREPARATION

Fill to taste with VEGAN PISTACHIO CHOCOCREAM or VEGAN NOCCIOLATA.

FINAL COMPOSITION

COOKING

Bake the croissants at 180°C for 18-20 minutes. Optimal results are obtained by baking the pastries before the leavening reaches its peak. Temperatures and times can be adapted by the operator based on environmental conditions.



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF