

D102 | PAIN SUISSE

INGREDIENTS

Flour "Croissant"	2000 g
Milk	1000 g
Butter	200 g
Sugar	300 g
Brewer's yeast	80 g
Salt	40 g
Butter for puff pastry	1000g
Colored paste:	
Flour "Sfoggia"	420 g
Cocoa powder	25 g
Butter	45 g
Seed oil	55 g
Water	200 g



LINEA PASTICCERIA
CROISSANT

DIRECTIONS

Mix all the ingredients until get a smooth and homogeneous dough.
Divide the batter in two parts and let it at ambient temperature for 60 minutes.
Press the dough, place in a mold and quick chill
Place in the fridge at 4 degrees until the next day.
Over the two mixtures place 500 grams of butter and make a fold at 4 and one at 3.
Let it rest in the fridge for at least 30 minutes.
Place the colored paste over one of the two the puffed dough and lower to the thickness of 2 cm. Cut stripes of batter with the thickness of 5mm and place it over the other puffed dough.
Let it rest in the fridge for 30 minutes and laminate to thickness of 4 mm.
Shape rectangles 5cm x 20cm, fill with pastry cream and chocolate chips.
Close the rectangles and flip.
Let it rise at 26 degrees for $\frac{3}{4}$ hours.
Bake in ventilated oven at 160 degrees for about 20 minutes.