

## D115 | INFINITE

### INGREDIENTS

Croissant Flour	2000 g
Milk	1000 g
Butter	300 g
Sugar	300 g
Brewer's yeast	60 g
Salt	40 g
Butter for laminating	1000g

#### Coloured dough:

Puff Pastry Flour	420 g
Cocoa powder	25 g
Butter	45 g
Vegetable (seed) oil	55 g
Water	200 g



LINEA PASTICCERIA  
**CROISSANT**



LINEA PASTICCERIA  
**SFOGLIA**

### DIRECTIONS

Mix all ingredients until you obtain a smooth and homogeneous dough.

Divide the dough into two large pieces and let rest at room temperature for 60 minutes. Press down the dough pieces, place them in a baking tray, and quick-chill (positive shock). Refrigerate at 4°C until the next day.

For both dough pieces, lock in 500g of butter and perform one 4-fold and one 3-fold. Let rest in the refrigerator for at least 30 minutes.

Place the colored dough over one of the laminated dough sheets and roll to a 2cm thickness. Cut strips of dough 5mm thick and layer them over the other laminated dough sheet.

Position the dough with the laminated side facing down and cut into 40cm-long rectangles. Spread a thin layer of cream on the surface and scatter chocolate chips over it. Roll the dough from both sides toward the center, creating two spiral rolls. Chill in a blast chiller, then cut into 3cm pieces.

Take the two spirals, twist them 90 degrees in opposite directions, and place on the baking tray.

Proof at 26°C for 3-4 hours.