

## D16 | BUTTER TORCETTI

### INGREDIENTS

Croissant Flour	900 g
Water	450 g
Brewer's yeast	50 g
Granulated sugar	25 g
Salt	15 g
Butter	500 g
Lemon zest	½
Vanilla bean	½



LINEA PASTICCERIA  
**CROISSANT**

### DIRECTIONS

Knead the flour, water at 4°C, yeast, and sugar.

Next, add the salt, flavorings, and finally the softened butter, kneading until the dough is smooth and homogeneous.

Transfer the dough, rolled out to a thickness of 2 cm, onto a tray between two sheets of parchment paper and refrigerate for 3 hours.

Cut the dough into strips 8–10 cm wide, then cut those into individual sticks.

Roll each piece on the work surface into a rope, coat in sugar, and shape into a torcetto, forming a double twist like a screw.

Place on parchment-lined baking trays and let rise for 1 hour at room temperature.

Bake in a convection oven at 160°C for about 30 minutes.

After the first 10 minutes, open the vent and keep it open until the end of baking.