

D26 | BICOLOR CROISSANT DOUGH

COCOA DOUGH:

INGREDIENTS

Flour Pastry Line "Sfoglia"	420 g
Cocoa powder	25 g
Butter	45 g
Sunflower vegetable oil	55 g
Water	200 g



LINEA PASTICCERIA
SFOGLIA

DIRECTIONS

Knead the flour with the water, then add the butter mixed with the cocoa powder, and finally incorporate the oil gradually in several additions.

Wrap the dough in plastic wrap and refrigerate at 4°C for 24 hours.

The following day, give the dough two single letter folds using a dough sheeter (without enclosing butter), and roll it out into a rectangle matching the size of the croissant dough block

D26 | BICOLOR CROISSANT DOUGH

CROISSANT DOUGH:

INGREDIENTS

Flour Pastry Line "Croissant"	2000 g
Granulated sugar	300 g
Whole milk	1000 g
Butter	100 g
Brewer's yeast	60 g
Salt	35 g
Vanilla bean	1
Sheeted butter for laminating	1000 g



LINEA PASTICCERIA
CROISSANT

DIRECTIONS

Knead the flour, milk, sugar, and yeast until a strong gluten network is developed.

Add the vanilla seeds and salt to the butter, and incorporate everything into the dough in several additions.

Once the dough is smooth, homogeneous, and well-structured, remove it from the mixer and shape it into a ball on the work surface. Let it rest, covered, at room temperature for about 1 hour.

Then flatten the dough, wrap it in plastic film, place it on a tray, and refrigerate for 12 hours.

The next day, proceed with locking in the butter, which should be sheeted to a thickness of 7 mm.

Lock in the butter and perform one four-fold and one three-fold.

Place in the fridge to rest for 1 hour.

Using a brush and a small amount of water, stick the cocoa dough layer onto the croissant dough, then chill again.

Roll out the dough to 4 mm thickness and shape as desired.

Blast chill or proof for about 2 hours at 27–28°C with humidity.

Proceed with baking.

Once baked, brush with syrup to glaze.