



Croissdomes

Approx: 140 pieces

Ingredients – Croissant Dough

..... 800 g	Yeastquick
..... 240 g	fresh yeast
..... 4000 g	wheat flour
..... 260 g	Butter or Margarine
..... 2000 g	Water cold
	▶ Kneading time: 2 min. at slow speed + 6 min. at high speed
	Dough temperature 20 - 22 °C

..... 2000 g Butter or Margarine for laminating, tempered

Cocoa Dough

..... 1500 g	Dough (take from main dough)
..... 200 g	Water
..... 100 g	Cacao Powder
	▶ Mix Water and Cacao Powder and mix with dough at high speed until it's well incorporated

Method

- ▶ After kneading let rest for 15 min.
Place butter or margarine in dough
- ▶ Give 3 simple folds – depending on temperature, let rest in fridge for 10 min. between folding
- ▶ Place 500 g of rolled out Cacao Dough onto 2500 g of laminated dough brushed with water
- ▶ Roll dough on 3,25 mm, place on bench, the cocoa side down
- ▶ Cut in 30 cm x 8 cm. Cut diagonal and roll up conical, as seen on the picture
- ▶ Place the Croissant upright on a baking tray
- ▶ Let prove until $\frac{3}{4}$ of the volume is reached
- ▶ Cover with **Schokobella Blueberry** or any other **Schokobella variety**
- ▶ or as filling with dairy products; see leaflet

Baking technique

- ▶ Baking temperature approx.. 210 °C
- ▶ Baking time approx. 18 min.
- ▶ Oven setting : little steam, open damper after 10 min.