

WHITE CHOCOLATE CROISSANT

INGREDIENTS

CROISSANT DOUGH:

200g	Bread flour
50g	Cake flour
5g	Salt
25g	Granulated sugar
10g	Dry yeast
170ml	Milk
15g	Unsalted butter
160g	Unsalted butter
1/2	Neaten egg

FILLING & DECORATION:

280g	DLA Ivana 30% White Chocolate
10g	Strawberry powder
250g	DLA White Chocolate Filling Dried strawberries

METHOD

1. Make the croissants. Put the 160g butter between two sheets of film, stretch to a 15cm square, and refrigerate.
2. Put all the croissant dough ingredients except the beaten egg into a dough kneading machine and knead until smooth and elastic.
3. Roll out the dough, place in a bowl, cover with plastic wrap and refrigerate for 1 hour.
4. Take out the dough, roll out into a 25 cm square. Place the butter in the center of the

dough and fold it so the butter is completely covered.

5. Use a rolling pin to gradually extend the dough into a rectangle of about 45 cm long.

6. Fold the dough over itself twice. Using a rolling pin, flatten it and roll it over itself twice again. Wrap in a plastic wrap and place in the fridge for 30 minutes.

7. Take out the dough and place onto a table. Roll it on into an even thickness. Cut into long triangle strips and roll out the croissants from top to bottom.

8. Place on a baking sheet and let rise at warm room temperature for 50 minutes.

9. Brush the surface with beaten egg and bake in an oven preheated to 220°C for about 15 minutes.

10. Fill a pastry bag with the DLA White Chocolate Filling and pipe it into the croissant.

11. Melt and temper the DLA Ivana 30% White Chocolate and mix in the strawberry powder.

12. Dip the sides of the croissants into the melted chocolate, decorate with dried strawberries, and let them set.

FEATURED PRODUCTS

Ivana 30%
White Chocolate



White Chocolate
Filling