



RECIPES

Strawberry and white chocolate swirl

1. Croissant dough

INGREDIENTS:

Flour	3600g
Sugar	360g
Invert sugar	90g
Yeast	180g
Whole egg	180g
Mango puree	1360g
Cold water	QS
Salt	72g
Butter	360g
Butter for croissants (lamination)	2000g

METHOD:

Mix all the ingredients, except the butters, until they form a homogenous dough.

Add the first part of butter (360g) and knead the dough until 28°C. Cool down the dough as fast as possible in the freezer.

Laminate the dough with the second part of butter (2000g) by giving it 2 double turns (2x4). Roll out the dough at 3mm.

Cut out rectangular pieces of 2x30cm.

Proof the croissants for +/-2h at 27°C.

Bake in between perforated silicone mats for 19min at 210°C.





RECIPES

Used Fruitlayer products in this recipe

1. CROISSANT DOUGH



Mango puree

2. STRAWBERRY CRÈMEUX



Strawberry puree



Lime puree

2. Strawberry crèmeux

INGREDIENTS:

Strawberry puree	90g
Lime puree	10g
Whole egg	40g
Egg yolk	30g
Sugar	30g
Gelatin mass	9g
Butter	40g

METHOD:

Heat the fruit puree, whole egg, egg yolk and sugar until 83°C.

Add the gelatin mass and cool down until 38°C. Add the butter (at room temperature) and mix. Pipe inside the baked croissant.

DECORATION:

Tempered white chocolate and ginger-bread crumbs.

