

Croissants with marzipan and chocolate

Cuisine: German
Food category: Pastry



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Program steps

Preheating: 190 °C

1	Injection	5 n		60 s	300 ml		
2	Pause			60 s			
3	Hot air	100 %	Termination by time	00:18 hh:mm	170 °C	+ 70 %	X

Ingredients - number of portions - 12

Name	Value	Unit
sourdough flour	1	pcs
puff pastry	580	g
raw marzipan	250	g
rum	20	ml
oat milk drink	20	ml
apricot jam	80	g

Name	Value	Unit
sourdough flour	300	g
fresh yeast	18	g
oat milk drink	125	ml
brown sugar	20	g
butter soft	50	g
salt	4	g
chicken eggs	25	g

Nutrition and allergens

Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	441.1 kJ
Carbohydrate	50.6 g
Fat	21.3 g
Protein	7.5 g
Water	0 g

Directions

- 1) Prepare yeast dough: Put the oat drink, yeast and sugar in a container and let it work, then add all the other ingredients and knead into a smooth dough. Cover and let rise at room temperature for 60 minutes or in the refrigerator for 14 hours.

2) Roll out the puff pastry and yeast dough to the same size, place them on top of each other and fold them together. Roll out and fold again, repeat this twice.

Mix the marzipan, rum 54 vol% and oat drink well. Then spread this mixture evenly thickly over the dough, then spread the apricot jam on top.

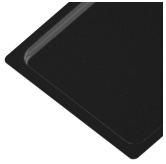
Now fold the dough sheet together so that spiral of about 12 cm wide is created. Cut into 12 strips of equal thickness, place them on a coated, closed baking plate and shape into croissants.

Baking program: Preheat combi steamer, steaming: 300 ml, 1 minute, 5 bursts, 70% fan speed, pause 1 minute. 170°C dry heat, 18 minutes, 70% fan speed, closed humidity flap valve.

3) Topping: liquid couverture, icing, roasted almond leaves.

Dip the ends of the croissants in liquid couverture, otherwise brush the croissants with icing and sprinkle a few toasted almond flakes on top of the liquid icing.

Recommended accessories



Vision Bake