

Les croissants et pains au chocolats bicolores



For 16 pieces of viennoiserie

Croissants paste

500g flour

225g milk

10g salt

70g sugar

20g yeast

50g butter

250g dry butter

Knead all the ingredient except the dry butter during 7 minutes on the first gear, and 5 minutes on the second gear.

You have to get a smooth and homogeneous dough.

Withdraw 100g of paste, knead with some food colorant of your choice.

Roll out the two pastes to rectangles and let it warm in the fridge.

Hit the dry butter and get into a rectangular shape of the size of half paste rectangle.

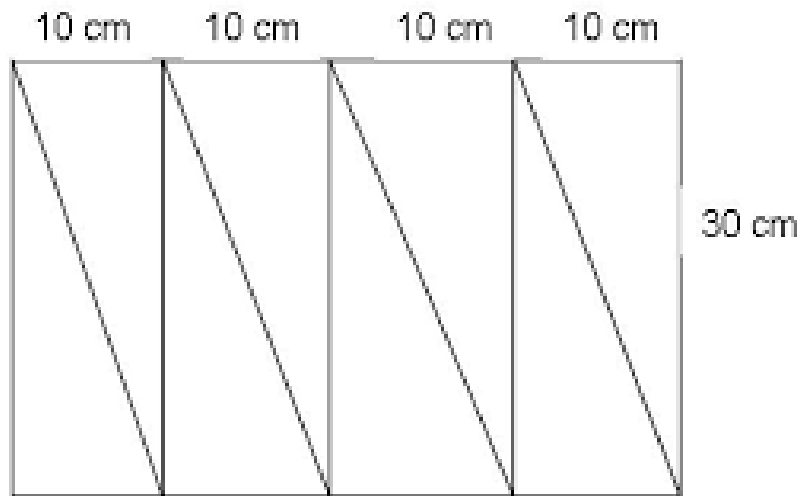
Put the butter in the middle of the dough and close the dough on the butter, we have to put the same thickness of butter and dough everywhere.

Give 3 turns to the paste (1 simple turn = 1 turn / 1 double turn = 1.5 turn)

Put the paste in the fridge 30 minutes between every turn to have a cold paste and don't incorporate the butter in the paste.

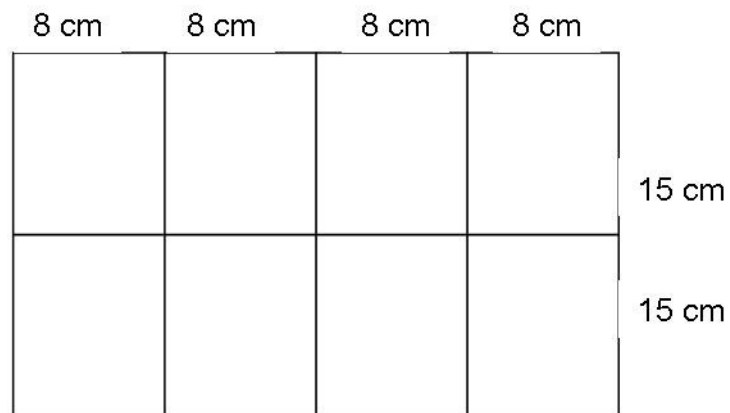
When the turning is done, roll out the colorate paste of the size of your turned paste and stick them with some water.

Roll out the paste to a 60x40 cm rectangle and 3mm of thickness. Cut the paste in two parts in the middle.



Cut 8 croissants of 10 cm by 30.

Roll the croissants and put them on a plate directly.



Cut, in the other half 8 pains au chocolats of 8 cm by 15.

Roll the pains au chocolat directly and put them on a plate with the croissants.

Let grow the viennoiserie during 2 hours at 20°C.

Cook at 170°C.