

Croncha

PORTIONS	PREPARATION TIME	COOK TIME
6	3h	37-48 min
SUGGESTED MOMENTS OF CONSUMPTION :		
Breakfast	Dinner	Brunch
Snacks	Appetizer	



RECIPE CREATED BY
Tina Wilson, Chef



/ List of ingredients

2 Strips Lecoq croissant dough
cut 1 cm width

Croncha topping:

50 g AP flour

50 g Shortening

50 g Powdered sugar

Chocolate topping:

75 g Plain base topping

10-20 g Cocoa powder

Colored topping:

75 g Plain base topping

2-4 drops Gel food coloring

/ Preparation steps

STEP 1

Cut two 1.5cm strips from Lecoq croissant dough. Roll the doughs end to end and place them in a 10cm x 3.5cm ring mold. Proof at room temperature for 1.5 – 2 hours or overnight in the fridge.

STEP 2

Preheat oven at 345°F. Place a parchment paper and then a sheet pan on top of the mold with the product and put in the oven. Bake for 14 – 18 minutes.

STEP 3

Remove the ring, flip oven and continue to bake for 3 – 5 more minutes.

STEP 4

For the topping, combine all the ingredients together until a smooth dough forms, and roll out to 1/8" thick.

STEP 5

Cut round using a 3 7/8" ring cutter and place the dough on top of the roll.

STEP 6

Using a sharp small paring knife, cut three curved lines into the dough to create the "shell" design.

STEP 7

Bake at 350°F for 20 - 25 minutes.

CHEF'S TIP

You can also use 6 of Bridor's Bun & Rolls to save time.