

Bicolor chocolate croissants

PORTIONS	PREPARATION	COOK TIME
120	20 minutes	18-20 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Croissant dough block
CRDBH-2
Quantity: 1

450 g	King Arthur Sir Galahad flour
50 g	Cocoa powder
60 g	Sugar
10 g	Salt
25 g	Butter
5 g	Addigerm CU 380 conditioner
20 g	Fresh yeast
255 g	Water
10 g	White vinegar



Preparation steps

STEP 1

Pull the croissant dough block out of the freezer the night prior or early before to come back in temperature.

STEP 2

To make the chocolate dough: Mix all the ingredients together. Be careful to not let the yeast touch the salt at the beginning. With a 5 QT. mixer, mix in 1st speed for 4 minutes. Adjust the water if needed. Mix in 2nd speed for 6 minutes.

STEP 3

Let the dough rest for at least 30 min.

STEP 4

Start laminating the croissant dough block to half the thickness. Place the laminated chocolate dough on top. Now, laminate both doughs at the same time, sheeting down to the desired thickness for the chocolate croissant.

STEP 5

Roll the chocolate croissant.

STEP 6

Proof for 90-120 min.

STEP 7

Bake for 18-20 min at 350°F.