

**Vegan « Croissants » and « Pains au chocolat »**

**DESCRIPTIVE:**  
  
Puffed pastry dough : croissants and chokolatines (8 of each one)

**NOTES :**  
  
Will deliciously complement your breakfasts or snacks  
**Enjoy !!**



Food Ingredients			Technical Summary
INGREDIENTS	UNITY	QTY	
<u>Matières d'œuvres</u>			<p style="text-align: center;"><u>Techniques</u></p> <p>▶ Make the dough, keep it in the fridge during 7 hours minimum – Realization of the margarine – keep it in the freezer</p> <p>▶ Preparation of the margarine : soft and form a rectangle; put the chocolate sticks on side</p> <p>▶ Incorporation of the homemade margarine: Turn the dough (3 simples or 1 simple + 1 dble)</p> <p>▶ Make the croissants and chokolatines ; roll out, cut, shape and let it rise (<i>glaze a first time before let it rise</i>)</p> <p>▶ Finishing and cooking : glaze and cook</p> <p>▶ Check the cooking time : 220°C during 10 min then at 180°C for about 5 to 10 min.</p> <p>Put on a grill to let the chokolatines cool...enjoy !</p>
All Purpose Flour (T55)	G	260	
Whole Wheat Flour 110	G	220	
Gluten	G	20	
Salt	G	10	
Sugar	G	70	
Fresh Yeast	G	25	
Water	ML	280	
<u>Key ingredients</u>			
Homemade Margarine	G	250	
All Purpose Flour	(to dredge)	S.Q	
Chocolate (Barry)	sticks	16	
<u>Glaze</u>			
Vegan mylk (rice here)		S.Q	
Coconut Nectar		S.Q	