



CRUFFIN WITH NUTELLA® by Antonio Bachour

Brioche | Breakfast | All year round



Yield : 15

INGREDIENTS

For this recipe, we need 225 gr of Nutella®

Croissant

Bread Flour 300 gr
All-purpose Flour 300 gr
Sugar 90 gr
Salt 9 gr
Cold Milk 300 gr
Fresh Yeast 29 gr
Butter 40 gr

For Lamination

300 gr Sheet Butter laminated to 5 mm

Cocoa Détrempe

160 g Croissant Dough
13 g cocoa powder
23 g fresh cold water

Day One

Croissant dough

Mix the cold milk with the yeast until it has dissolved. Only add the salt when all ingredients are mixed. Let all ingredients mix in the mixer with the hook attachment, in 1st speed for about 5 minutes. Turn the mixer in second speed and knead for 7-8 minutes. After kneading, the dough has to be around 24 °C and needs to present a nice gluten window. Separate 900 gr for the croissant dough and 160 gr to prepare the Cocoa Détrempe.

Cover the 900 gr of croissant dough with cling film and leave to rest for 30 minutes. Roll the dough out into a rectangular shape of 13 x 20 cm. Leave it to rest for minimum 30 minutes, covered with cling film, in the freezer at -18 °C. Take out from the freezer and keep it overnight at 2 °C.

Cocoa Détrempe

For the Détrempe, mix 13g of cocoa powder with fresh cold water. Once the mixture is ready, take the 160gr croissant dough and place all the ingredients into a mixing bowl, fit with the paddle attachment, and mix in second speed for 5 minutes, or until well blended together.

Roll in a square shape (3 mm), wrap in plastic and place in the Refrigerator overnight.

Day Two

Next day, take the butter sheet out of the refrigerator. Use 300 gr butter per 900 gr dough.

Using a dough sheeter, roll out the dough to 8 mm thick.

Cover $\frac{2}{3}$ of the surface with the butter and close it to make sure all butter is covered.

Make an incision on both closing sides of the dough. This way you can remove the tension from the dough and the butter will better spread during the turns.

Roll the dough out in several steps. Make sure you keep a rectangular shape. Roll the dough out to a thickness of 8 mm.

Fold to give a single turn. Roll the dough out again to a thickness of 8 mm, then, give it another single turn.

Chill for approx. 40 minutes at 4°C. Roll again to 8 mm, give a third single turn and let to chill for approx. 40 minutes at 4°C.

Place the cocoa Détrempe on top of the croissant paton, chase air bubble away, and make sure the cocoa Détrempe is well stuck on the paton. Now, with the Cocoa Détrempe always facing up, roll out to 3 mm thick.

Cut into 4 cm wide and 30 cm long strips. Roll up to form rolls.

Leave to rise in lined muffin rings that are 8 cm in diameter and 2 cm high, at 28°C for approx. 2 hours 30 minutes.

Bake for approx. 18 minutes, at 165°C in a fan-assisted oven.

Let cool down and fill with 15 gr of Nutella®.