



Swiss Bread Matcha Azélia


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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 30 pieces

CROISSANT MATCHA

1000g Flour for sponges
25g Fine sea salt
120g Caster sugar
30g Inverted sugar
40g Fresh yeast
200g Butter
500g Milk
12g Matcha
500g Butter

Temperature base: 46–50°C. Add all the ingredients to the stand mixer, use the hook to knead the dough. 8 minutes at low speed, 3 minutes at medium speed. Check the temperature (should be 23°C). Make a bowl then allow to rest at room temperature during 40 minutes, mixing the dough every 20 minutes. Then spread quickly, put in the freezer for 2 minutes and put in the chiller at 1°C for 12 hours. Degaze the dough, put the butter inside, give one single turn, wait 45 minutes and give one double turn. Put in the chiller at 1°C in between.

AZELIA CREME PATISSIERE

1000g Milk
180g Egg yolks
150g Caster sugar
70g Corn starch
300g AZELIA 35%
OR 286g SATILIA LACTEE
OR 276g ARIAGA LACTEE

Boil the milk and pour onto the egg yolk, sugar, and corn starch mixture. Bring this mix to a boil. Add the chocolate without mixing, and chill as quick as possible.

CARMELIZED HAZELNUTS

120g Whole hazelnuts
90g Caster sugar
30g Water
10g Cocoa butter

Roast slightly hazelnuts in the oven at 150/160°C. Cook sugar and water until 120°C, then add the hot hazelnuts. Continue to cook and mix at the same time until the hazelnuts become caramelised. Add the cocoa butter (avoid hazelnut to stick together), and pour all on a silpat to cool down.

ASSEMBLY

1 QS Hazelnuts powder

Spread the croissant dough at 2.8mm, and 26cm of length. On the croissant, spread the custard only on half of the length. Sprinkle crushed caramelised hazelnut on the custard. Then fold the part without custard on the part with the custard and caramelised hazelnuts. Then cut 7 cm on the longest part to obtain a rectangle of 7 cm x 13 cm. Proof 2 hours at 25°C, sprinkle hazelnut powder on each bakery and bake at 170°C during 18 minutes in the oven.