

A close-up photograph of a basket filled with golden-brown, flaky chocolate-filled croissants. One croissant is placed on a white plate in the foreground, cut open to reveal a thick, smooth, light brown chocolate filling. The background is a dark, textured surface.

# Filled Croissant



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Let's imagine the best of chocolate®

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# Filled croissants

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 35 croissants

## CROISSANT BASE

1000g Flour T55  
200g Water  
220g Milk  
50g Whole eggs  
18g Fine sea salt  
130g Caster sugar  
40g Yeast powder  
200g Old Dough  
100g Butter  
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. Then spread on 3.5mm. Make a triangle of 9cm x 25cm. Roll the croissant and bake for 10 minutes in the waffle machine.

## SATILIA NOIRE WHIPPED GANACHE

225g Fresh cream 35%  
25g Inverted sugar  
25g Syrup of glucose  
200g SATILIA NOIRE 62%  
475g Fresh cream

Heat the smaller portion of cream, the glucose and the inverted sugar. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag.

Spread the croissant dough to 3mm thickness. Make a triangle of 26 cm x 10 cm base. Roll it. Proof during 2 hours at 25°C and bake it at 170°C during 18 minutes. When it's cooled down, pipe from the bottom the chocolate whipped ganache.