

Christmas New York Rolls

Ingredients:

For Croissant Pastry:

Carr's Strong Flour	1.900Kg
Salt	0.040Kg
Sugar	0.100Kg
Cold Water (-5°C)	1.100Kg
Yeast	0.120Kg
Skimmed Milk Powder	0.150Kg
Crispuff Pastry Margarine	0.900Kg

To Decorate:

Drip: IRCA Coverdecor Dark Chocolate and White Chocolate and Braun Kranfill Pistachio and Ruby

Dobla Christmas Decorations

Culpit Christmas Decorations

Sprinkles

Method:

1. To make the pastry dissolve the yeast in the cold water, and then add to all the other ingredients (except the Crispuff Pastry Margarine).
2. Mix for 5 minutes on medium speed
3. Roll the dough out, then cover half of the dough with Crispuff Pastry and Margarine, fold over the remaining dough so as to cover all the margarine
4. Give the dough 3 half turns
5. Pin down to 5mm, cover with plastic, then rest in the freezer for 20 minutes (ideal dough temperature -11°C to - 12°C)
6. After 20 minutes rest, proceed to finish as required
7. Cut the pastry into 2cm (width) strips and 45cm (length)
8. Roll width way

9. Depending on how large you would like them, add more length
10. Place into a metal cylinder on a baking tray (the croissant should be about half the height of the cylinder as it will rise and also have 1cm or 2cm space around to expand)
11. Place a baking tray on top of the cylinder and something heavy on top of that to stop the pastry rising too much
12. Once out of the oven, allow to cool
13. While they are cooling, melt the drip of choice in the microwave until melted
14. Add into a piping bag and pipe/drip onto the roll
15. While the drip is still melted add Dobla/Culpit decoration and sprinkles
16. Allow to set and serve

