

Espresso croissant

Coffee and cookies are always a good combination. These chocolate espresso crescents with classic baking oil combine espresso and cookies to create a unique taste experience.

Zutaten
80 Portionen

for the espresso croissants
150 g Dark chocolate
125 g Byodo Baking Oil Classic
1 Espresso (30 ml)
2 EL Instant coffee powder
1 Msp. Tonka bean, grated
1 Pinch Coriander, ground
200 g Powdered sugar
220 g Almonds, ground
65 g Flour
for decorating
85 g Dark chocolate
10 g Cream
20 ml Byodo Baking Oil Classic

Zubereitung

Melt 150 g dark chocolate and the baking oil in a bowl over a bain-marie. Stir in the instant powder directly until the chocolate mixture is homogeneous. Mix the almonds, flour and powdered sugar and work into the chocolate mixture with the espresso and dough hook. Wrap the dough in cling film and

leave to rest in the fridge for approx. 1 hour.

Preheat the oven to 160 °C. Before processing, knead the dough again briefly and then divide it into walnut-sized pieces and shape into croissants. Place them on a baking tray lined with baking paper, 2 cm apart. Bake the croissants for approx. 12 minutes.

To decorate, melt the remaining dark chocolate with the cream and baking oil in a bowl over a bain-marie. Finally, dip the tops of the finished cookies in chocolate and leave to cool on baking paper.