

# CROISSANTS,

## IN EVERY SHAPE & STYLE





# EDITORIAL

As a leader in producing premium frozen bakery products, Bridor has been combining bakery know-how and industrial excellence for over 30 years now and offers high-quality products in over 100 countries.

Bridor is inspired by bakery culture from around the world and imagines delicious, authentic products for you. Its production methods respect the products and leave-to-sit times required for flavours to develop. What's more, our R&D and Quality teams focus on a daily basis on our consumers' well-being, by offering recipes that meet our Bridor Clean Label requirements and by promoting our products' nutritional quality.

Today, Bridor offers you an across-the-board range of bread, Viennese pastries, snacks and premium pastries, acknowledged around the globe for their exceptional quality and taste.



**Discover a host of delicious, highly-original recipes in this user guide, made using croissants, this timeless French Viennese pastry classic.**

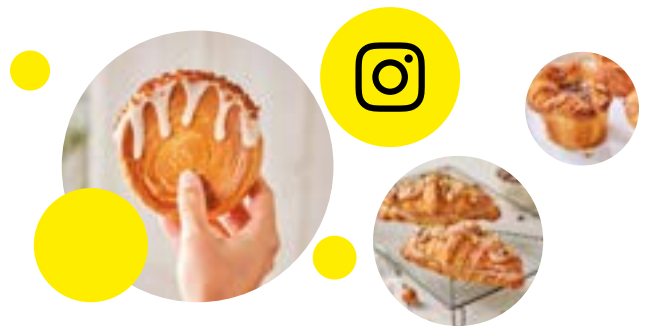
You'll find ideas along with tips from our Bridor Bakery Cultures Club experts that centre stage the croissant's versatile nature and creative potential!

So, check out these revisited croissants with their daring flavours and eye-catching style, sure to tempt all your customers and ensure you stand out from the crowd!



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# PRODUCT CUSTOMI- ZATION, A HUGE TREND IN BAKERIES

Consumers are now, more than ever before, looking for uniqueness and variety when it comes to culinary products. This quest for novelty reigns supreme in bakeries, where pleasure purchasing calls the tune.

## HIGHLY-ACCLAIMED NEW FOOD TRENDS

Social media, in particular Instagram, plays a key role in promoting new food trends. Creations such as the New York Roll, the crookie (when a croissant meets a cookie) or the cruffin (a croissant and muffin fusion) have gained celebrity status thanks to their to-die-for visual look and their originality. These ever-so spectacular Viennese pastries quickly went viral, appealing to curious customers eager to try out something new.



In a nutshell, you need to be proactive and creative.

By rolling out new recipes to your customers on a regular basis, you can meet the ever-growing consumer demand for one-of-a-kind experiences and, at the same time, boost your visibility and your appeal.

Customization appears to be the most effective choice when you wish to offer cutting-edge, cream-of-the-crop bakery products.

**INVITE YOUR CUSTOMERS TO  
DELIGHT IN ONE-OF-A-KIND TASTE  
EXPERIENCES WITH HIGHLY-ORIGINAL-  
LOOKING VIENNESE PASTRIES,  
WITH EXTRAORDINARY FLAVOURS  
AND ASTONISHING COMBINATIONS!**





# CROISSANTS,

## A SOURCE OF CREATIVITY

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**Croissants take pride of place among iconic bakery products. This symbol of craft know-how and tradition has spanned generations and its popularity has never waned. Its characteristic shape, its puff-pastry texture and its delicate taste make it a Viennese pastry that everybody loves to eat, anytime, anywhere.**

Croissants are perfect for any sort of culinary experiment. Its practicality makes it the ideal base for innovating and for imagining wow-inspiring recipes with one-of-a-kind decorations, delicious fillings and daring deconstruction. So, it's literally a best-in-class playground for artisans who can't wait to push back the limits of creativity.

**WE'LL TAKE A LOOK AT THE VARIOUS WAYS CROISSANTS CAN BE CUSTOMIZED IN THIS USER GUIDE AND, AS SUCH, OFFER BAKERY AND CATERING PROFESSIONALS A NEVER-ENDING SOURCE OF INSPIRATION.**





LEVEL ★☆☆

# GROISSANTS ENHANCED



**BAKED  
GROISSANTS**



**TOPPINGS &  
COLOURED GLAZING**

You can imagine delicious yet ever-so-easy recipes that will make your croissants irresistible. Two simple tricks you can use to make your croissants totally one-of-a-kind and even more delicious:

- Add toppings like fresh fruit, dried fruit or chocolate
- Use coloured glazing

## 60%

**of Europeans love vibrantly-coloured and decorated Viennese pastries\***

These bespoke touches are an easy way to set off and promote your range of Viennese pastries as you can tailor them to market trends and to consumer preferences.

By decorating your croissants, you can rest assured they'll stand out with their colours and their delectable taste and their visual impact will be boosted especially in your window displays.

Thanks to these decorations, croissants catch customers' eyes and spark impulse buying.

**CHECK OUT OUR  
SUGGESTIONS TO MAKE  
YOUR GROISSANTS EVEN  
MORE DELICIOUS AS WELL AS  
INCREDIBLY EYE-CATCHING!**

\*Bridor study carried out with 6,000 consumers representative of the population in Europe (France, Germany, United Kingdom, Italy, The Netherlands, Spain), September 2023.



## ALMONDS & PINK PRALINES

A DELICIOUS COMBINATION  
FOR A HIGHLY-COLOURFUL,  
CRUNCHY CROISSANT

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**Ingredients:** Sugar syrup •  
Flaked almonds / Pink pralines

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Glaze with sugar syrup, then add your topping: flaked almonds, pink pralines, crushed hazelnuts.

# TOPPING ART

## TO ENHANCE YOUR CROISSANTS

VISUAL IMPACT ★★☆☆

Just take your croissants and add an array of toppings like fresh fruit or chocolate to make your Viennese pastries even more appealing.

A trick that makes sure you can offer a wide choice of products in an easy, effective way!

Feel free to create a host of combinations and showcase eye-catching croissants in your window displays.



## PISTACHIO, THE ULTRA-TRENDY FLAVOUR

FOR DELIGHTFULLY-DELICATE  
CROISSANTS

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**Ingredients:** Pistachio  
ganache • Pistachio nibs

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Cover your croissants with creamy pistachio ganache, then sprinkle with pistachio nibs.



## TIPS FROM THE CHEF

You can use any leftover pastry preparations you have to decorate your croissants and, as such, optimize the use of your ingredients and preparations.



## CAN'T-DO-WITHOUT CHOCOLATE

FOR FINGER-LICKING CROISSANTS

**Ingredients:** Melted chocolate • Milk and white chocolate petals

Drizzle some chocolate over your croissants, then decorate with milk and white chocolate petals. For a simpler style, use chocolate chips.

**THERE'S A WORLD OF TOPPINGS YOU CAN USE TO ENHANCE YOUR CROISSANTS. BE IT EVER-SO-EASY BESPOKE TOUCHES TO INCREDIBLY-IMAGINATIVE CREATIONS.**



## RASPBERRY & CHANTILLY DECORATION FOR DELICATE, FRUITY CROISSANTS

**Ingredients:** Chantilly cream • Fresh fruit

Top your croissants with Chantilly & raspberries to give them a sweet, fresh twist.



# GLAZING,

## VISUAL IMPACT GUARANTEED

### VISUAL IMPACT ★★☆☆

Glazing on croissants, whether you go for sugar, chocolate or colours, turns croissants into delectable, vibrantly-coloured creations as quick as a flash.

These bespoke touches stand out in window displays and catch the eyes of consumers looking for visual and mouthwatering pleasure.

They're an easy, effective way of enhancing the flavours of your range and, at the same time, make your croissants visually very striking.

### ROCHER-STYLE GLAZING

#### AN ULTRA-INDULGENT RECIPE

**Ingredients:** 10 croissants • 250 g chocolate • 40 g neutral oil like grapeseed oil • 60 g chopped hazelnuts or almonds

- Melt 250 g chocolate over a bain-marie.
- Add 40 g grapeseed oil and 60 g chopped, roasted hazelnuts or almonds.
- Pour the glazing into a long-shaped recipient and use it at 30 to 35°C on croissants that are at room temperature.
- Sprinkle chopped, roasted hazelnuts or almonds on top.





## TIPS FROM THE CHEF

You can make vibrantly-coloured glazing by mixing white chocolate with natural food colouring.

### MANOLITO, STRAIGHT OUT OF SPAIN



There's a host of glazing recipes around the world. The manolito is the star croissant in Spanish bakeries.

**Ingredients:** 10 croissants •

**For the sugar syrup:** 70 g sugar • 500 g water • A dash of honey •

**For the decoration:** Your choice of chocolate glazing • Biscuit or dried fruit toppings

- Make a hot sugar syrup.
- Use a brush to soak your croissants with the still-hot syrup as soon as they come out of the oven.
- Decorate your manolitos with chocolate glazing and toppings.



RECIPE CREATED BY  
PIERRE LE SCAVAREC  
EXPERT BAKER IN SPAIN  
AND MEMBER OF THE BBCC

"THIS MINI-SIZED CROISSANT, CREATED IN SPAIN'S MADRID REGION, HAS WON OVER THE SPANISH WITH ITS ONE-OF-A-KIND FLAVOURS AND ITS MOUTHWATERING LOOK. IT'S SOAKED IN SUGAR SYRUP, GLAZED WITH CHOCOLATE AND OFTEN DECORATED WITH BISCUITS OR DRIED FRUIT."







LEVEL ★★☆☆

# CROISSANTS REVISITED

SAVOURY VERSION...



SWEET VERSION...



If you'd like to customize your croissants even more, then use them as a base to imagine sandwiches and/or desserts. Just slice your croissants in half and vamp them up with a variety of delicious fillings.

By doing this, you'll be using your croissants in new ways and creating new occasions for eating them.

These croissants will ensure you'll appeal to a wider audience, as they can be eaten for breakfast, brunch, lunch, as well as a savoury and/or sweet treat during the day.

**CHECK OUT HOW CROISSANTS CAN BECOME THE BASE FOR DELICIOUS SANDWICHES, FOR VIENNESE PASTRIES WITH MOUTHWATERING FILLINGS AS WELL AS FOR PASTRY-STYLE CROISSANTS.**

# CROISSANTS A CREATIVE SANDWICH BASE

VISUAL IMPACT ★★☆☆

The croissant sandwich, also known as crodwich, brings together two great bakery classics: the croissant and the sandwich.

This delicious base takes sandwiches to another dimension thanks to a blend of melt-in-the-mouth and crispy textures.

Although it may seem daring to use a croissant as a sandwich base in France, it's already common practice in many other countries.

Its puff-pastry texture and its lightness means you can imagine amazingly-visual and -flavoursome creations.

This novel interpretation makes croissants perfect for brunches and for lunch meal deals.

## THE SCRUMPTIOUS VEGAN CRODWICH

**Ingredients:** 10 vegan croissants • 200 g puréed red lentils • 200 g cooked quinoa • 10 tablespoons pomegranate juice • Pomegranate seeds • 50 g pickled cauliflower • Mixed green salad • Fine ribbons of orange and yellow carrots

- Slice your croissants in half and arrange the green salad inside.
- Mix the quinoa with the lentils, add the pomegranate juice and spread the mixture inside your croissants.
- Add the pomegranate seeds, pickles and carrot ribbons to your sandwiches.

RECIPE CREATED BY  
AURÉLIE MARINO  
GOURMET DIETICIAN



When you offer a vegan sandwich you're meeting the ever-growing consumer demand for healthy, ethical and eco-friendly options.



## TIPS FROM THE CHEF

Use different grain and even Zaatar croissants to vary your savoury range.



## FALAFEL CRODWICH

A DELICIOUS VEGETARIAN RECIPE OVERFLOWING WITH MIDDLE-EASTERN FLAVOURS

**Ingredients:** 10 croissants •

**For the falafels:** 1 kg chickpeas • 3 small red onions • 13 garlic cloves • Fresh coriander & parsley • 30 g cumin • 5 g Cayenne pepper • 45 g flour • Salt, pepper • 35 g bicarbonate of soda • 18 g baking powder • Sunflower oil

**For the filling:** Tahini •

Curly endive lettuce • 8 tomatoes

### • Making the falafels

- Mix the chickpeas, onion, garlic, parsley and coriander together.
- Add the ground cumin, Cayenne pepper, salt, pepper and flour and mix together.
- Add the bicarbonate of soda and baking powder just before frying.
- Preheat the sunflower oil to 180°C. Shape your falafels and fry them in the oil for 3 to 4 minutes.

### • Garnishing your crodwich

- Dice the tomato and red onion. Mix them with the chopped parsley and extra virgin olive oil.
- Slice your croissants in half and add curly endive salad, followed by the tomato mix.
- Cut the falafels into slices and place them on top. Finish with a drizzle of tahini.



RECIPE CREATED BY  
NICOLAS POSTOLLE  
EXPERT BAKER IN THE MIDDLE  
EAST AND MEMBER OF THE  
BBCC

## TIPS FROM THE CHEF

Turn well-loved sandwich recipes into delicious little bites and give your buffet that extra something.

## MINI GOAT'S CHEESE & HONEY CRODWICH

FOR BITE-SIZED EXPLOSIONS OF FLAVOURS

**Ingredients:** 10 mini croissants •  
200 g goat's cheese •  
100 g walnuts • 100 ml runny honey

- Slice your croissants in half.
- Arrange thin slices of goat's cheese alternately with pieces of walnut.
- Then drizzle honey over the top.



RECIPE CREATED BY  
GAUTHIER WILBAUT  
EXPERT BAKER IN BELGIUM  
AND MEMBER OF THE BBCC



**MINIS!**  
& DELICIOUS

Mini crodwiches are perfectly tailored for caterers' buffets and afternoon snacks. The goat's cheese, walnut and honey mix adds a subtle sweet 'n savoury blend to these delicious little bites.





# CRODOG

## FRENCH CROISSANT AND AMERICAN HOT DOG STREET-FOOD FUSION



Invite to delight in a one-of-a-kind culinary experience with the crodog, a croissant inspired by the world-famous American hot dog, promote it as on-the-go finger food and for lunch meal deals.

**Ingredients:** 10 croissants • 10 80 g Frankfurters • Honey-flavoured mustard • Ketchup • 100 g crispy fried onions • 2 red onions • 100 g pickles

- Slice your croissants in half on the top part and place the Frankfurter inside.
- Add the pickles and red onion slices.
- Season with honey-flavoured mustard and ketchup to taste.
- Finish off by adding crispy fried onions for a crunchy twist.



RECIPE CREATED BY  
PIERRE KOCH  
BRIDOR EMEA EXECUTIVE  
CHEF AND MEMBER  
OF THE BBCC

"YOU CAN GO FOR DIFFERENT SAUCES LIKE BBQ, RELISH AND EVEN SPICY MAYONNAISE TO VARY YOUR CRODOG TASTES. AND, FOR THOSE WHO LOVE TO INDULGE, WHY NOT ADD A FEW SLICES OF CHEDDAR."





# PASTRY-STYLE CROISSANTS

## VISUAL IMPACT ★★☆☆

Apart from being the perfect sandwich base, croissants can also be an amazing base for sweet creations!

The idea? To imagine desserts using croissants as your base. Croissants invite you to jazz up ever-so simple pastry recipes and also to reimagine great classics like strawberry sponge cake, lemon tart, Black Forest cake and a host of others.

These croissants with their creamy, creative fillings, a mix between Viennese pastry and traditional pastry, enable you to roll out a range of delicious, ingenious products.

## MINI MANGO & COCONUT FILLED CROISSANTS TO SET OFF YOUR BUFFETS

**Ingredients:** 10 croissants •  
300 g whipped cream with coconut •  
2 fresh mangoes • Mint leaves

- Slice your croissants in half.
- Cover the base of your croissants with the whipped cream with coconut.
- Delicately set a few thin slices of fresh mango folded in half on top, then finish off with a few mint leaves.

## TIPS FROM THE CHEF

You can also create pastry-style croissants in a mini size, perfect for gourmet coffee and caterers' buffets.



# ALMOND & PISTACHIO CROISSANTS

## DELICATE SWEET HARMONY

**Ingredients:** 10 croissants •

**For the almond & pistachio cream:**

250 g butter • 250 g sugar •

100 g ground almonds •

150 g ground pistachios • 5 eggs •

50 g flour • 87.5 g whipping cream •

10 g bitter almond • Sugar syrup

(the amount required to baste

10 croissants)

**For the pistachio-flavoured**

**meringue:** 500 g caramel • 10 egg

whites • A few drops of green food

colouring • A pinch of salt •

25 g pistachio spread

- Start by preparing the sugar syrup.
- Slice your croissants in half and baste them with sugar syrup.
- **To make the almond & pistachio cream**
  - Beat the softened butter and sugar, then add the ground almonds and ground pistachios.
  - Add the eggs and continue to beat for a few minutes.
  - On a low speed, add the whipping cream, the flour and then the bitter almond.
  - Mix until smooth.

### • Garnishing your croissants

- Fill your croissants with the almond-pistachio cream and close.
- Bake at 155°C for 12-14 minutes, then leave to cool.
- Make the meringue: beat the egg whites until stiff, add the sugar, then the pistachio spread and the food colouring.
- Decorate the top of your croissants with the meringue.



RECIPE CREATED BY  
NICOLAS POSTOLLE  
EXPERT BAKER IN THE  
MIDDLE EAST AND MEMBER  
OF THE BBCC

**PISTACHIO!**  
THE TRENDY PASTRY  
FLAVOUR



# CROISSANTS & WORLD CULTURE FUSION

VISUAL IMPACT ★★☆☆

Final focus on revisiting croissants: merging French bakery culture with world specialities to create ingenious, up-to-the-minute pastry croissants that will whisk your customers off on a journey!



## CROOKIE,



### FRENCH VIENNESE PASTRY & AMERICAN PASTRY FUSION

The crookie is a must-indulge French croissant and American cookie fusion.

Its one-of-a-kind texture combines the croissant's light puffiness with the cookie's succulent, melt-in-the-mouth texture.

This recipe was created in 2024 by a Parisian bakery and went quickly viral on social media. In just a few weeks, a host of variations were imagined and creative bakers didn't take long to promote their interpretation to attract customers eager to try out something new.

**Ingredients:** 10 croissants • 110 g softened butter • 100 g brown or white sugar • 1 egg • 225 g flour • ½ teaspoon of baking powder • A pinch of salt • 175 g dark chocolate chips •

**Topping:** Crushed hazelnuts • Chocolate chips

- Bake the croissants and leave to cool.

#### • Making the cookie dough

- Preheat the oven to 170°C.
- Beat the softened butter with the sugar until the mix becomes pale yellow and frothy.
- Add a whole egg to the mix.
- Sift the flour, baking powder and salt together.

- Then add the flour to the mix with a wooden spatula to avoid lumps.
- Once the mix is even, incorporate the chocolate chips.

#### • Garnishing your crookies

- Slice your cooled croissants in half and fill the inside with cookie dough.
- Add cookie dough to the top of your croissants to make them crunchy.
- Place your croissant cookies in the oven for 8 minutes at 170°C.
- Add a topping of crushed hazelnuts and some chocolate for extra indulgence.



RECIPE CREATED BY  
JÉRÔME SANGANI  
EXPERT BAKER IN FRANCE AND  
MEMBER OF THE BBCC





## CROISSANT CONES

FRENCH VIENNESE PASTRY  
& ITALIAN ICE CREAM FUSION



Croissant cones combine the French croissant's lightness with Italian ice cream indulgence and invite to delight in a one-of-a-kind experience.

**Ingredients:** Croissants • Italian ice cream • Fruit or chocolate toppings

- Slice your croissants in half width-wise at two-thirds of the way up the fold.
- Hollow out the inside of the largest part of the croissants.
- Fill them with Italian ice cream using a piping bag fitted with a serrated nozzle or use an ice cream machine.
- Add the toppings you wish to customize the look.



RECIPE CREATED BY  
GIUSEPPE NACCI  
EXPERT BAKER IN ITALY  
AND MEMBER OF THE BBCC

"ITALIAN ICE CREAM, ALSO KNOWN AS GELATO, IS ONE OF ITALY'S ICONIC DESSERTS AND IS ACCLAIMED FOR ITS SMOOTH, CREAMY TEXTURE. ITALIAN ICE CREAM IS LOVED THE WORLD OVER AND IT'S A VITAL PART OF ITALIAN CULTURE."

## THE CROMPOUCE REVAMPS THE TOMPOUCE AS VIENNESE PASTRY



Tompouce or tompoes is traditional Dutch pastry comprising two layers of puff pastry, filled with a mixture of pastry cream and whipped cream, and topped with pink icing.

This recipe, jazzed up with a croissant, and going under the name of "crompouce", went quickly viral on social media and made this creation famous far beyond Dutch borders.

**Ingredients:** 10 croissants • 400 g pink chocolate (pink icing, ruby chocolate) • 1,000 g pastry cream • 500 g whipped cream

- Mix the pastry cream with the whipped cream in a bowl.
- Once your croissants have cooled, slice them in half lengthwise then use a piping bag to fill each with around 100 g of the cream mix.
- Close the croissants and place them in the fridge for 30 minutes.
- Dip the top of your products in the pink chocolate preparation.



RECIPE CREATED BY  
STEPHAN IHRMAN  
EXPERT BAKER IN THE  
NETHERLANDS AND MEMBER  
OF THE BBCC







LEVEL ★★★

# CROISSANTS DECONSTRUCTED



**Deconstructed croissants are an invitation to be daring and up-to-the-minute.**

**By reimagining the traditional shape of croissants using moulds or cooking appliances, you can create one-of-a-kind products that will wow consumers.**

This type of croissant revamping is more complicated but means you can imagine a host of different creative shapes that will delight your customers.

The new shapes and flavours of Viennese pastry today are becoming ever-more popular as they meet consumers' desires for novel culinary experiences.

## 76%

**of Europeans like discovering new shapes and flavours of Viennese pastries\***

**EXPLORE DIFFERENT WAYS OF DECONSTRUCTING CROISSANTS TO INVITE TO DELIGHT IN A ONE-OF-A-KIND VISUAL AND TASTE EXPERIENCE.**

\*Bridor study carried out with 6,000 consumers representative of the population in Europe (France, Germany, United Kingdom, Italy, The Netherlands, Spain), September 2023.

# CROISSANTS THAT STAND OUT FROM THE CROWD

## VISUAL IMPACT ★★★

There's a host of ways you can deconstruct croissants and some methods mean you can make them stand out from the crowd and turn them into highly-original, stylish Viennese pastries. These techniques showcase the one-of-a-kind look and gift croissants with a wonderfully-crispy texture.

## BANANA CHOCOLATE CROFFLES

**Ingredients:** 10 ready-to-bake croissants • Chocolate chips • 5 bananas • Grated coconut •  
**Tool:** 1 waffle-maker

- Thaw the croissants slightly, then slice in half.
- Place chocolate chips inside the croissants.
- Bake each croissant in the waffle-maker for 4-5 minutes.
- Cut a banana into round slices and set them on top.
- Sprinkle with coconut.
- Enjoy warm.



RECIPE CREATED BY  
SOFI GRANLUND  
EXPERT BAKER IN SWEDEN  
AND MEMBER OF THE BBCC

**CROFFLE!**  
WHEN A CROISSANT  
EMBRACES A WAFFLE

The croffle brings together two well-loved products: the classic French croissant and the traditional waffle. This unrivalled recipe became popular really quickly thanks to its distinctive mixture of textures and its mouthwatering fillings. You make a croffle by pressing a ready-to-bake croissant in a waffle-maker, which gives you a puff-pastry waffle that's crispy on the outside and melt-in-the-mouth on the inside.

**CHECK OUT...**

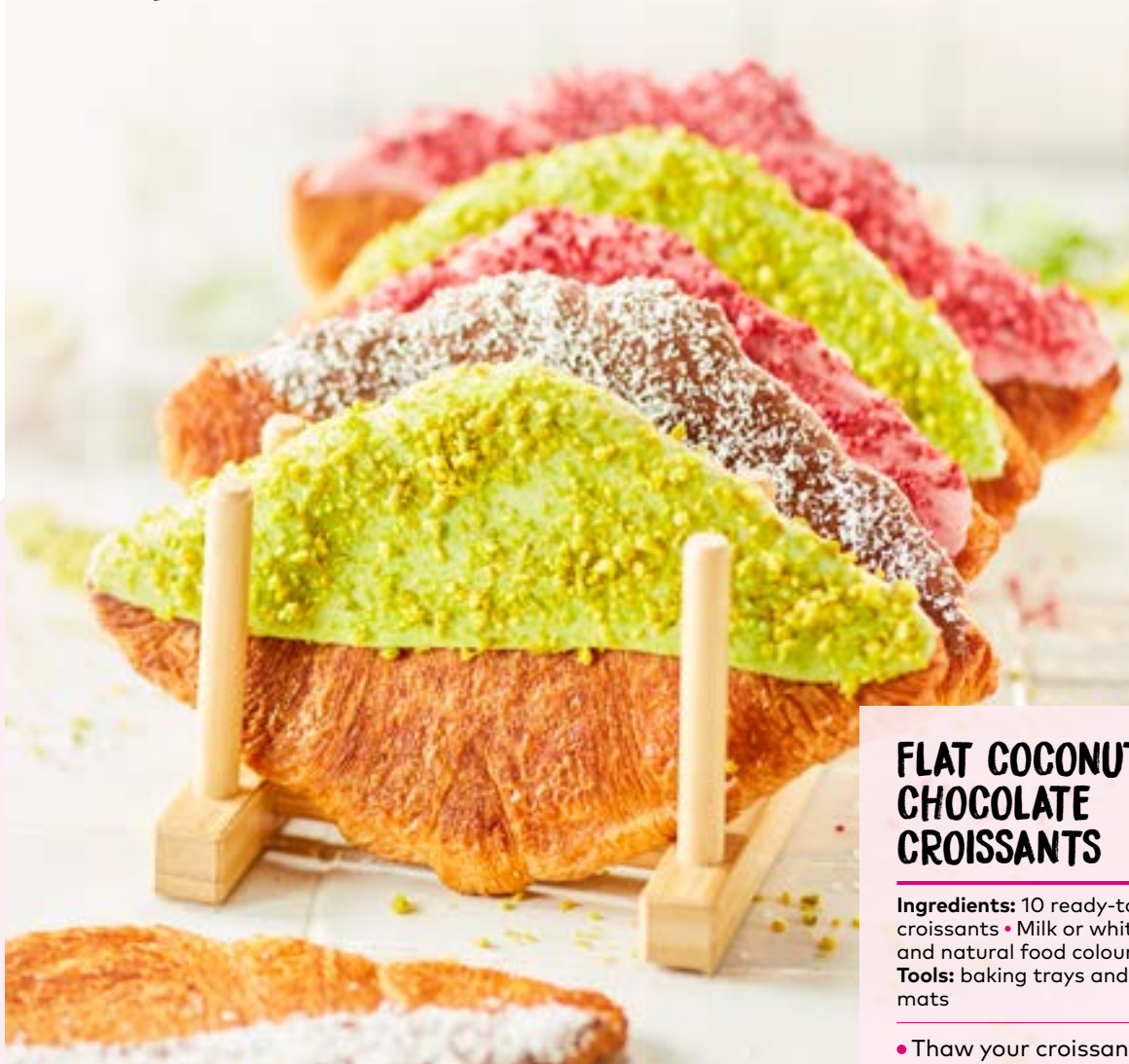




## FLAT CROISSANTS!

FLAT CROISSANTS FOR A ONE-OF-A-KIND FINGER-LICKING EXPERIENCE

Flat croissants are daring reinterpretations of classic croissants, as they're flattened to make their texture really crispy. Flat croissants, set off with vibrantly-coloured glazing, icing and/or toppings invite you to add splashes of colour to your Viennese pastries.



**"THERE'S A HOST OF WAYS YOU CAN CUSTOMIZE THESE. FOR EXAMPLE, YOU CAN USE THE FOLLOWING GLAZING, ICING AND/OR TOPPING COMBINATIONS:**

- ' PINK ICING AND SPRINKLES OF RASPBERRY.
- ' PISTACHIO GLAZING AND PISTACHIO NIBS.

**LET YOUR IMAGINATION RUN FREE AND CREATE ONE-OF-A-KIND COMPOSITIONS WITH FRUIT, FLOWERS AND DELICIOUS TOPPINGS."**

## FLAT COCONUT CHOCOLATE CROISSANTS

**Ingredients:** 10 ready-to-bake croissants • Milk or white chocolate and natural food colouring glazing

**Tools:** baking trays and paper or mats

- Thaw your croissants.
- Place 4 croissants on a tray between two sheets of baking paper or two baking mats, then place another tray on top to flatten your croissants.
- Place a weight on top using several baking trays or a saucepan to make sure the croissants don't rise while baking.
- Bake the croissants at 180°C for 20 minutes.
- Glaze with chocolate and sprinkle coconut ribbons on top.



RECIPE CREATED BY  
PIERRE LE SCAVAREC  
EXPERT BAKER IN SPAIN  
AND MEMBER OF THE BBCC

# GROISSANTS BAKED IN A MOULD

VISUAL IMPACT ★★★

As well as their classical shape, croissants can take on highly-original, graphic shapes and become cubes, spheres or anything else you wish.

This trend for deconstructing croissants thrills consumers looking for the latest rage, innovative experiences and Instagrammable products.

This technique will let you imagine a host of unmatched sweet and savoury recipes.

## CRUFFIN

The cruffin is another hybrid product where a croissant's puff pastry is combined with the deliciously-spongy shape of a muffin to create an irresistibly-extraordinary taste experience.

**Ingredients:** 10 ready-to-bake croissants • 2 squares of chocolate per croissant • Caramel • Strawberry jam •

**Tool:** muffin moulds

- Thaw the croissants, then slice them in half lengthwise.
- Wait another 5 minutes for the croissants to thaw completely.
- Place a square of chocolate, caramel or strawberry jam in the middle.
- Wrap the dough around this.
- Place your rolls in a muffin tin.
- Bake in the oven for around 15 minutes at 175°C.



RECIPE CREATED BY  
NICOLAS POSTOLLE  
EXPERT BAKER IN THE MIDDLE  
EAST AND MEMBER OF THE  
BBCC

## TIPS FROM THE CHEF

For more yumminess and texture, you can roll your cruffins in sugar when you take them out of the oven.





## CUBE CROISSANTS!

Cube croissants reimagine traditional Viennese pastries by taking on an up-to-the-minute geometric shape where innovative style and delectable flavours reign supreme.

## TIPS FROM THE CHEF

For easier creations, you can just decorate your cube croissants. You can also use different mould shapes to create amazing shapes!



## VANILLA & RED BERRY CUBE CROISSANTS

**Ingredients:** 10 ready-to-bake croissants •

**For the vanilla cream:** 1.25 L milk • 2 vanilla pods • 7 level tablespoons cornflour • 100 g caster sugar • 2 eggs •

**Topping:** Strawberries • Blueberries • Redcurrants • Raspberries • Borage flowers • Atsina Cress leaves •

**Tool:** square moulds

- Thaw your croissants slightly, then slice in half.
- Grease your square moulds and place both pieces of croissant head-to-tail.
- Preheat the oven to 180°C. Place your moulds between two perforated aluminium baking trays on baking paper or on a baking mat and bake for 25-28 minutes at 160°C.

### • Preparing the vanilla cream:

- Bring half the milk to the boil with the vanilla pod split open and the seeds.
- Place the cornflour in a salad bowl and thin it with the other half of cold milk.
- Add the sugar and egg to the cornflour-milk mixture, then combine until smooth.
- Pour boiling milk onto the mixture while stirring continuously.
- Pour the mixture back into the saucepan and cook on a low heat, mixing continuously until the cream thickens.
- Set the cream aside in the fridge.

### • Garnishing your cube croissants

- Hollow out the inside on top of your cube croissants and fill with your vanilla cream.
- Drizzle some vanilla cream over your plates, place the cube croissants on top then drizzle some vanilla cream on top.
- Decorate with red berries, borage flowers and Atsina Cress leaves.



RECIPE CREATED BY  
CHRISTOPHE PÉLERBE  
EXPERT BAKER IN FRANCE  
AND MEMBER OF THE BBCC



# CROISSANTS FOR SHARING

VISUAL IMPACT ★★★

Croissants can also be used as a base for imagining highly-original, creative products made to be shared, perfect for any special occasion.

## CROCACCIA!

The croccacia combines a French croissant and a focaccia, a very popular Italian speciality. When you replace focaccia dough with rolled-out croissants, you get a crispy yet ever-so melt-in-the-mouth croccacia. Its made-for-sharing format is perfect for anyone who loves culinary discoveries, to enjoy with an aperitif or even as a main dish.

### ITALIAN-STYLE CROCACCIA

**Ingredients:** 10 ready-to-bake croissants • Extra virgin olive oil • Garlic powder • Herbes de Provence • Oregano • Salt & Pepper • Pesto verde • Pesto rosso • Sun-dried tomatoes • Basil leaves • Feta • Rocket •

**Tool:** baking trays

- Preheat your oven to 180°C.
- Leave the croissants to thaw slightly at room temperature, just enough so you can unroll them without breaking them.
- Place the croissants on a baking tray lined with baking paper to form a rectangle, so that they overlap.
- Baste the surface with olive oil and create holes, like on focaccia.
- Sprinkle with Herbes de Provence, oregano, garlic powder, salt and black pepper.
- Place the tray in the oven for 15-17 minutes at 160-165°C, until your product is golden.
- When removing from the oven, leave to cool slightly before putting the ingredients on the top.
- Then add a few drops of pesto rosso and pesto verde.
- Add a few sliced sun-dried tomatoes and chopped basil leaves.
- Finish off with crumbled feta and rocket leaves.







## PUFF-PASTRY BRIOCHE-STYLE CROISSANTS

Did you know you can use croissants to make delicious made-for-sharing puff-pastry brioche? The puff-pastry brioche that looks finger-licking good, is the must-taste product that stands out in any great bakery.

This brioche is ever-so easy to make by baking croissants together in a mould. So, invite your customers to indulge in a hybrid product that combines a croissant's crispiness and a brioche's melt-in-the-mouth softness.

**Ingredients:** 10 ready-to-bake croissants = 1 croissant for sharing • **Toppings** • **Tool:** brioche mould

- Thaw your croissants for 30 minutes
- Just before the end of the thawing time, when your croissants are still a bit sticky, slice them in half.
- Place them in the bottom of a rectangular mould, creating a first layer.
- Create a second layer on top by placing whole croissants side by side. The croissants should be really bonded to each other so they stay in place while baking.
- Egg wash before baking and add toppings.
- Bake in a fan oven for 30 minutes at 165°C with the damper open.
- Leave to cool for 15 minutes at room temperature.

**"WHY NOT VARY YOUR TOPPINGS BEFORE BAKING AND ADD PEARL SUGAR, CHOCOLATE CHIPS OR PINK PRALINES. YOU CAN ALSO ASS TOPPINGS AFTER BAKING SUCH AS ICING SUGAR AND GLAZING."**



**PIERRE KOCH**  
EXECUTIVE CHEF BRIDOR EMEA  
AND MEMBER OF THE BBCC







# ENHANCED REVISITED DECONSTRUCTED

**CROISSANTS ARE THE PERFECT  
CREATIVE BASE WHEN YOU WANT  
TO OFFER YOUR CUSTOMERS  
HIGHLY-ORIGINAL PRODUCTS  
THROUGHOUT THE DAY.**

With decorations, surprising fillings and ingenious shapes, croissants are sure to meet the expectations of consumers ever more eager to try out something new. What's more, in addition to this user guide, there's a host of other amazing ways to customize your croissants and turn them into real signature products, so go, explore!





commercialfrance@groupeleduff.com  
 exportsales@groupeleduff.com  
[www.bridor.com](http://www.bridor.com)

