

LEMON CRONUT



PT MANUNGGA PERKASA

- **Ingredients:**

1. KANTIL wheat flour – 500 g
2. Granulated sugar – 75 g
3. Milk powder – 30 g
4. Instant yeast – 11 g
5. Ice water – 275 ml
6. Salt – $\frac{1}{2}$ tsp
7. Grated lemon zest – 2 tsp

• **Folding fat:** laminated margarine (korsvet), rolled thinly between plastic – 200 g

- **Toppings:**

1. Dark cooking chocolate, melted – 200 g
2. White cooking chocolate, melted – 100 g
3. Colored sprinkles – 50 g
4. Choco chips – 50 g



How to Make :

1. Mix KANTIL flour, sugar, milk powder, and yeast. Stir well.
2. Add ice water and mix until combined. Knead until half smooth, then add salt and grated lemon zest. Mix well.
3. Let the dough rest in the refrigerator for 15 minutes.
4. Roll the dough into a rectangular shape.
5. Prepare the laminated margarine (korsvet) and roll it into a rectangle about $\frac{2}{3}$ the length of the dough.
6. Place the korsvet on $\frac{2}{3}$ of the dough, then fold it into three layers. Let it rest for 15 minutes.
7. Rotate the dough 90°, roll it out again into a rectangle, and fold it into three layers. Rest for another 10 minutes.
8. Repeat step 7 two more times. Let the dough rest in the refrigerator for 30 minutes.
9. Finally, roll the dough repeatedly until it reaches about 1 cm thickness. Cut with a doughnut cutter (8 cm diameter). Place on a baking tray dusted with flour.
10. Let rise for about 60 minutes until doubled in size. Fry over medium heat until golden brown. Drain.
11. To serve, dip the top of each cronut into the melted chocolate and decorate as desired.

Yield: makes about 15 pieces.

Recommended flour to use

Cita Rasa Pangan Berkualitas

