



DAILY CROISSANT COLLECTION



Guaranteed success for the Chef



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**Recipes Collection
for the whole day:**

Breakfast

Lunch

Snack

Dinner



EDITORIAL

Since 1935, Corman has been revolutionizing the world of butter to simplify the life of craftsmen, by offering technical and innovative expertise adapted to each.

Do you want to stand out while saving time? Corman offers you the solution with various recipes of the classic croissant, which will allow you to bring creativity and attractiveness to your shop window to meet the needs of your customers throughout the day.

How does it work? Start with a single croissant – the most classic in its shape and dough –, then decline it into several varied, original, salty, and sweet recipes, which are anchored in the trends and meet the needs of your customers from breakfast to dinner.

With these recipes, Corman brings you solutions to:

- **Save time:** You only need to make one large batch of classic croissants and use it for all your recipes.
- **Differentiate yourself:** Corman offers you recipes that combine simplicity with creativity and taste.
- **Gain in practicality:** You only have one dough to use for one crescent shape.
- **Boost your sales of the best-selling croissant:** You will be able to meet all your customers' needs throughout the day.
- **Recycle previous day's croissants** in an eco-responsible way.

Because choosing Corman means opting for innovative butter with no constraints or difficulties, for a stable performance and optimal quality all year long. This gives you more time to stimulate your creativity and to make your croissants with complete peace of mind.

**With Corman,
you make the choice of guaranteed success.**





WHERE WAS THE CROISSANT BORN?

Although the croissant is a true symbol of French gastronomy, it is said to have originated in Austria. Indeed, the croissant was born in 1683, when the troops of the Ottoman Empire wanted to take advantage of the darkness to dig a tunnel under the walls of Vienna. Adam Spiel, a baker who got up before dawn to prepare his bread, gave the alert and repelled the assault of their opponents. The valiant bakers who had saved the city, had then prepared a Hörchen (or “small horn” in German), a crescent-shaped pastry, like the crescent moon appearing on the standards of the enemy Empire.

This delicacy only arrived in France around 1770, when Marie-Antoinette introduced the croissant to the Court of Louis XVI, along with other specialties from Vienna called “viennoiseries.” The first French croissant recipe made with puff pastry appeared in 1905, while the true “butter croissant” made its debut in 1920.

THE VARIATIONS

The croissant is now exported and available in a growing number of varieties. For several years now, it has been a support for multiple fillings, both sweet and savory: filled with almonds, jam, spread or with ham and cheese, it can even replace the sandwich.

It has become a universal fashion phenomenon since the creation of pastries is limitless. The future of the croissant lies in the choice of quality ingredients to make it, but also in the imagination of pastry chefs who know how to use an extraordinary creativity to revisit it. The choice of butter is therefore essential and Cormier helps you to meet your needs.



LA MAISON DE L'EXCELLENCE SAVENCIA®
PASSE ON ITS EXPERTISE AND ITS VALUES OF LISTENING
AND SHARING THROUGHOUT THE WORLD.

Located in the Parisian suburb of Viroflay, La Maison de l'Excellence Savencia® is a place for sharing and passing on expertise to French and international catering and bakery-pastry professionals, as well as a place for reflecting on the culinary and pastry trends of tomorrow. Nicolas Boussin, pastry chef and winner of the Best Craftsman in France for Pastry in 2000, and former Michelin-starred Chef Sébastien Faré welcome chefs all year round at La Maison de l'Excellence Savencia® for individual or group training sessions. A team of chefs in the field supports professionals throughout the world. Since 2020, La Maison de l'Excellence Savencia® has gone digital and now offers online training and demonstrations.

Our Chefs' mission



INSPIRE

professionals through recipe
collections from La Maison
de l'Excellence Savencia®.



SUPPORT

professionals with
practical advice and
techniques.



INNOVATE

for the future in
collaboration with
professionals.



SHARE

their product
knowledge and
expertise.



CORMAN BRINGS YOU SOLUTIONS

Since 1935, Corman has revolutionized the world of butter and fats to simplify the work of artisans.

Pioneers in our field, we invented the first butter sheet for laminated doughs in 1985. We are continually expanding upon our unique and innovative expertise in butter in order to offer you a complete range of solutions adapted to your needs.

At Corman, we call upon all of our technical expertise and our Chefs' know-how to provide you with ongoing support in your daily challenges.

With Corman, you make the choice of:

- 🕒 A careful selection of high-quality raw materials, guaranteeing unique products, especially designed to make your job easier.
- 🕒 Specialized training to stay on top of new trends and meet consumers' new expectations.
- 🕒 A daily support, to continue to be more efficient and take your success and that of your business even further.

Guaranteed success for the Chef

CHOOSE THE RIGHT BUTTER TO MEET YOUR NEEDS WITH CORMAN

Each recipe can be made with all our butter sheets.
But each sheet has its advantages!

Looking for a nice dairy taste?



DAIRY BUTTER 82% M.F

Made with premium fresh cream

Looking for yield?



EXTRA BUTTER 82% M.F

Extra easy to work with and a better yield of +20 croissants*

Looking to save time?



EXPRESS BUTTER 82% M.F

Pre-laminated, ready to use, without tempering

Looking for yield and a concentrated butter that is perfect for rolling?



EXTRA CONCENTRATED BUTTER 99,9% M.F

For an extra-crispy result

Looking for good value for money?



PATISY BLEND 78% M.F

A good taste of butter with the convenience of a mix of vegetable fat and butter



* Under the same conditions of use and work as another butter. Resting time between the 2nd and 3rd round: 15 min. Average weight of a baked croissant: 62 g. Tests carried out under the supervision of a bailiff.

THE CLASSIC CROISSANT

Makes 55 pce/s

By La Maison de l'Excellence Savencia®

1 FILLED CROISSANT DOUGH

1113 g T55 flour (approximately 11% protein)
1113 g T45 flour (approximately 14% protein)
40 g salt
267 g sugar
87 g fresh yeast
220 g **Corman Traditional Butter Block (1)**
1147 g milk
1000 g **Corman Butter Sheet (2)**

Dissolve the yeast in the cold milk. Combine the flours, salt, sugar, butter cut into pieces (1) and the milk/yeast mixture on low speed of the stand mixer for 5 minutes. Increase speed to 2 and knead for 8 minutes. Form into a ball and let rise for 1 hour. Punch down, roll out into a rectangle and refrigerate overnight.

2 CREAM EGG WASH

200 g egg yolks
100 g milk
100 g **Selection Cream 35% fat by Corman**

Combine all ingredients together and set aside in the refrigerator.

3 SHAPING & BAKING

Enclose the butter sheet (2) in the dough and give it 1 double turn. Then give it 1 single turn and let rest in the refrigerator for 30 minutes. Roll the dough out to a thickness of 2 to 3 mm and cut into triangles that are 24 cm long and 11 cm wide at the base (65 g). Roll up the croissants. Store in the freezer or let rise for 1¼ hours at 28°C (80% humidity). Let sit for 15 min in the refrigerator then brush with the egg wash. Preheat the convection oven to 190°C and bake the croissants at 170°C for approximately 17 minutes.



THE PISTACHIO-FILLED

Makes 55 pce/s

BREAKFAST

By Rony Parijs, Executive Pastry Chef Corman

1 PISTACHIO FILLING

500 g milk
50 g sugar (1)
50 g sugar (2)
75 g egg yolks
50 g corn flour
50 g gelatine mass
100 g pure pistachio paste
50 g **Corman Dairy Butter Block**
175 g **Corman Sculpture**

Prepare a pastry cream: bring the milk and sugar (1) to the boil. Combine the sugar (2), la corn flour and egg yolks and pour over the boiling milk mixture. Boil for 1 - 2 minutes.

Stir the butter, cut into cubes, the gelatine mass and pistachio paste in to the still-warm custard. Stir well to combine then blend with a hand blender for 1 minute. Cover the surface with plastic wrap and let cool in the refrigerator to bring the temperature down to 32°C.

Stir the pastry cream until smooth and add the Sculpture. Stir with a rubber spatula to obtain a smooth mixture.



2 COLOURED WHITE CHOCOLATE GLAZE

500 g white chocolate
50 g grapeseed oil
QS liposoluble green colouring

Melt the chocolate to 45°C, add the oil and the colouring. Combine well and blend for 90 seconds with a hand mixer. Let cool to 27°C.

3 FINISHING TOUCHES

QS chopped pistachios

4 ASSEMBLY

Fill the croissants through the bottom with the pistachio filling (50 g).
Decorate the croissants with the coloured white chocolate and the chopped pistachios.



Chef's tip

Don't hesitate to have fun by varying tastes, colors and textures.



THE ALMOND GOURMET

Makes 55 pce/s

BREAKFAST

By La Maison de l'Excellence Savencia®

1 ALMOND FILLING

277 g **Corman Dairy Butter Block**
278 g Cream Cheese
555 g sugar
555 g eggs
555 g ground almonds
84 g T55 flour

Cream the softened butter and the cream cheese with the sugar then add the ground almonds and flour. Gradually add the eggs.



2 VANILLA SYRUP

200 g brown sugar
550 g water
4 g vanilla powder

3 MACARONADE GLAZE

684 g sugar
190 g flour
228 g egg whites

Combine all the ingredients and set aside in the refrigerator.

4 FINISHING TOUCHES

300 g sliced almonds
QS icing sugar

5 ASSEMBLY

Cut the croissants in half. Brush both halves (inside and out) with the vanilla syrup. Fill each croissant with 40 g of almond cream. Place the croissants on a rack and glaze with the warm macaronade glaze (40°C), allowing the excess to run off. Top with sliced almonds and sprinkle with icing sugar. Bake at 170 C° for 10 min, then continue baking at 160 C° for another 10 min.



Chef's tip

If you want to vary the look of your croissant you can replace the sliced almonds with sesame seeds. Don't hesitate to use croissants from the day before so that they can absorb the syrup better without disintegrating!



THE DELUXE FRENCH CROISSANT

Makes 55 pce/s

LUNCH

By La Maison de l'Excellence Savencia®

1 MUSTARD CREAM CHEESE

1195 g Cream Cheese
596 g grainy mustard
213 g Dijon mustard

Combine all ingredients together and store in the refrigerator.

2 FILLING

1650 g ham
1100 g hard cheese
600 g lettuce

3 FINISHING TOUCHES

100 g wheat bran

4 ASSEMBLY

When ready to bake, brush the croissants with the egg wash, sprinkle with wheat bran and bake.

Cut the croissants in half.

Fill with 30 g of mustard cream cheese.

Add 30 g ham, 20 g hard cheese and 1 leaf of lettuce cut in half.



Chef's tip

If you want your lettuce to last longer, you can use thicker variants such as arugula or spinach leaves.



THE B&B (BROCCOLI & BACON)

Makes 55 pce/s



By Giambattista Montanari,
Pastry Chef, Trainer and Demonstrator Corman

1 FILLING

500 g Cream Cheese
800 g bacon
800 g sausage
500 g broccoli

Cook the slices of sausage and bacon on a griddle until slightly crisp.

Boil the broccoli briefly, then sauté in butter to finish cooking and to add crispness.



Chef's tip

If you want a recipe without pork, use beef jerky. The Broccoli & Bacon then becomes Broccoli & Beef!

2 ASSEMBLY

When the croissants have cooled, cut in half and fill with cream cheese, bacon, sausage and sautéed broccoli.



THE FRUIT FARANDOLE

Makes 55 pce/s



By La Maison de l'Excellence Savencia®

1 CHANTILLY CREAM

825 g **Corman Sculpture**
64 g sugar

Whip Sculpture with the sugar.

2 FINISHING TOUCHES

500 g kiwis
600 g strawberries
250 g blueberries
400 g mangos

3 ASSEMBLY

Cut a "V" in the tops of the croissants.
Using a 6 or 8-mm ribbon tip, fill with Chantilly cream. Decorate with the fresh fruit.



Chef's tip

Adapt this recipe with the fruits you have on hand.



THE VEGETARIAN

Makes 55 pce/s



By La Maison de l'Excellence Savencia®

1 CURRY CREAM CHEESE

2000 g Cream Cheese
15 g curry powder
4 g powdered turmeric

Combine all ingredients together and set aside in the refrigerator.

2 FILLING

1300 g carrots
1000 g courgettes
1000 g aubergines

Cut the carrots into strips and cook in a little water for 5 to 7 minutes.

Slice and grill the courgettes and aubergines on a plancha or pan with a little olive oil.



Adapt this recipe with seasonal vegetables. And to bring out the flavors even more, don't hesitate to reheat for a few minutes in the oven before serving.

3 FINISHING TOUCHES

100 g dehydrated parsley

4 ASSEMBLY

When ready to bake, brush the croissants with the egg wash, sprinkle with the dehydrated parsley and bake.

Cut the croissants in half.

Fill with 35 g of curry cream cheese.

Add the grilled vegetables and the carrots. Garnish with fresh coriander and chives.



ASIAN MARINE FLAVOURS

Makes 55 pce/s



By La Maison de l'Excellence Savencia®

1 HORSERADISH CREAM CHEESE

1740 g Cream Cheese
220 g horseradish
45 g lemon juice

Combine the ingredients together and set aside in the refrigerator.



2 FILLING

110 prawns
2 green apples
50 g parsley

3 FINISHING TOUCHES


100 g Nori sheets, crushed
20 g egg whites

4 ASSEMBLY

Brush the croissants with egg whites, then sprinkle with crushed Nori flakes and place in the oven to dry slightly at 70°C.

Cut the croissants on the top and fill with 35 g of horseradish cream cheese.

Top each croissant with prawns and a few pieces of green apple, then decorate with fresh flat parsley leaves.



Chef's tip

To accentuate the marine flavors, you can replace the shrimp with any type of seafood (dried, smoked, etc.).





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