



## PANDORA AI CEREALI 10

Special powdered mix to make leavened products, as well as croissants and other puff pastry recipes, enriched with rustic and tasty grains. Highly freeze-resistant and perfect to combine with all our best creamy spreads, making your products a true stand out from the competition. Also available in classic version, without grains. Discover the whole range of products.

### PRODUCT DETAILS

COD 01070650

CLAIMS

### DIRECTIONS FOR USE

#### CEREAL CROISSANT

PANDORA AI CEREALI \_\_\_\_\_ g 1000

Yeast \_\_\_\_\_ g 40

Water \_\_\_\_\_ g 450-470

Margarine platte croissant \_ g 400

**KNEADING:** knead the PANDORA AI CEREALI, yeast and water until a smooth, velvety consistency has been obtained. Leave to rest at room temperature (20-24°C) for 5 minutes. **METHOD:** roll out the dough and place the margarine in the centre and fold the dough over on itself so that the margarine is completely enveloped. Roll out the dough and fold into three layers; repeat the rolling out and folding procedure for a total of three folds of three layers, then leave to rest for 5 minutes. Finally roll out the dough again to a thickness of about 4 millimetres and cut into triangle shapes. Roll up the triangles tightly and place on baking sheets, curving the ends to create the traditional croissant shape.

**LEAVENING:** leave in a rising room at 28-30°C with a relative humidity of about 80% for 60-80 minutes. It is advisable to go on to the baking stage before the leavening has reached its maximum. **BAKING:** glaze with beaten egg and bake at 190-200°C for about 20 minutes. The croissants can be filled with fruit jams before the rolling up procedure; popular alternatives that are resistant to baking are CHOCOLATE and the special little chocolate BARS. **INSTRUCTIONS:** The resting and rising times can be modified, according to the user's judgement, to suit particular working conditions. Should the dough contain more than 5 kg of PANDORA AI CEREALI, it is advisable to reduce the

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

relative quantity of yeast.

**TECHNICAL DENOMINATION**

semifinished product for bakery.