



CROISSANTS (PANDORA G.S.)

STEP 1

INGREDIENTS

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| PANDORA GRAN SVILUPPO | g 1.000 |
| YEAST | g 40 |
| WATER | g 400-450 |

PREPARATION

PANDORA GRANDE SVILUPPO g 1.000 Yeast g 40 Water at 5-10°C g 400-450 Platte croissant margarine g 400 KNEADING: knead the PANDORA GRANDE SVILUPPO, 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 and fold into four layers; repeat the rolling out and folding procedure for a total of two folds of four layers, then leave to rest for 5 minutes. Finally roll out 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, NOUGATY GIANDUJA and the special little chocolate bars.

STEP 2

INGREDIENTS

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| MARBUR CROISSANT 20% | g 400 |
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