



SOFT MILK CROISSANT

SMALL SAVORY CROISSANTS TO FILL, GREAT FOR CATERING AND BANQUETING

STEP 1

INGREDIENTS

SOFT BREAD 50%

TYPE 00 WHITE FLOUR

MILK 3.5% FAT

SUNFLOWER OIL

FRESH YEAST

Kg 5

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g 5000-5250

g 400

g 300

PREPARATION

Times and temperatures

Temperature of the dough at 26-27°C

Knead time (spiral mixer) 13 minutes

Retarding for 30 minutes at 5°C

Proofing for 60-70 minutes at 28-30°C

Baking with steam at 220-240°C for 6 minutes.

DOUGH: knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.

RETARDING DOUGH: place the dough in the fridge (5°C) for 30 minutes.

LAYERING - Use a dough sheeter to roll the shortcrust pastry out to a thickness of about 3 millimeters.

SHAPING: cut the dough into triangles with a weight of about 40 grams, roll them up and place on trays covered with parchment paper.

PROOFING: place in the proofer at 28-30°C with relative humidity of about 75-80% for 60-70 minutes.

BAKING: bake in a static oven at 230-240°C or in convection oven with initial steam at 210-220°C for about 7-8 minutes. Brush the croissants with egg wash to obtain a shiny effect.

FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C.

If cool stored, the product can last up to 7-10 days.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER