



CATEGORY

Industrial



FINISHED PRODUCT

Croissant

CROISSANTS

OVERVIEW

A croissant is buttery, crescent-shaped, light, flaky, and delicately sweet.

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour	1.500	100.00
Water	0.750	50.00
Sugar	0.150	10.00
Salt	0.030	2.00
<u>Aromatic Driv</u>	0.030	2.00
Bakels Dry Yeast	0.025	1.60
Total Weight:		2.485

Group Rolling

Ingredient	KG	%
Bakels Karité Gold	0.750	30.00
Total Weight:		0.750

METHOD

1. Mix all the ingredients in a dough mixer.
2. Run the dough 3 minutes slowly and 4 minutes fast.
3. Put the dough in plastic and cool the dough, preferably the day before lamination.
4. Start laminate the dough by rolling with a rolling pin or machine.
5. Make a 4 stroke and place in the fridge for about 20 minutes.
6. Next stroke a 2 strokes and refrigerate.
7. Roll out dough to about 3-3.5 mm thick, cut into triangles depending on the size and weight you want.
8. Roll the dough pieces without stretching them too much.
9. Ferment the croissants at 25-26°C for about 2 hours, or to a good size.
10. Brush them gently with egg or bread glaze from Bakels.
11. Bake at 190°C for about 16-18 minutes.