



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Croissant, Danish

CROISSANT CUBE

INGREDIENTS

Group : 1

Ingredient	KG
Flour	1.070
Rollex® Gold	0.080
Clean Label Danish Improver	0.005
Caster sugar	0.060
Yeast	0.050
Salt	0.004
Water	0.680
Total Weight:	1.949

Group : 2

Ingredient	KG
Rollex® Gold	0.825
Total Weight:	0.825

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed.
3. Flatten the dough into rectangular shape and place it in the freezer to cool 15 minutes.
4. Laminate the [Rollex Gold](#) (group 2) to soften it to dough consistency.

5. Place the [Rollex Gold](#) in the middle of the dough to enclose it.
6. Using a rolling pin or a pastry break, roll the dough out until 8mm in thickness, then fold it and half turn.
7. Repeat this process three times and leave the dough to chill in the fridge for 30 minutes.
8. For a cube tin size of 80 x 80mm, roll the dough down to approx. 25mm (dough weight 120g) and cut into 80mm square shape.
9. Grease the cube tin using [Sprink](#), then place the dough into the bottom.
10. Prove for approx. 45-60 minutes at 38°C, 75% relative humidity, or until three-quarters of the tin height.
11. Bake in a rack oven at 200°C for approx. 25 minutes.
12. Remove from the tins and leave to cool on a cooling rack.
13. To finish, get creative by topping with our range of toppings ([Millionaires Caramel](#), [Raspberry Millionaires Caramale PF](#), [Fudgices](#), [Speculoos Spread](#) or [Chockex](#)) and/or fill with our fillings ([RTU Cream Fillings](#) or [Fruit Fillings](#)).