



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Breakfast



FINISHED PRODUCT

Croissant

CROISSANT WITH SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.615	6.20
Milk powder	0.330	3.30
<u>Clean Label Danish Improver</u>	0.287	2.90
Butter	0.245	2.50
Sugar	0.205	2.10
Salt	0.205	2.10
Malt (inactive)	0.082	0.80
Water	4.755	47.60
Egg	0.490	4.90
<u>Fermidor® W Germ Liquid</u>	0.328	3.30

Total Weight: 17.542

Group 2

Ingredient	KG	%
Butter	4.100	41.00

Total Weight: 4.100

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 6 minutes on slow speed and 3 minutes on fast speed.
3. Dough temperature should be 20-22°C.
4. Rest the dough at 8-10°C for 120 minutes.
5. Fold the butter from group 2 into the dough and do two half turns (9-11mm) and rest in a chiller for 60 minutes.
6. Do one half turn and let it rest in a chiller for a further 30 minutes.
7. Pin to the desired thickness (e.g. 2.5mm).
8. Cut into triangles and roll into a croissant shape.
9. Prove for 30-40 minutes at 28°C, 85% relative humidity.
10. Bake at 220-230°C for 10-15 minutes.