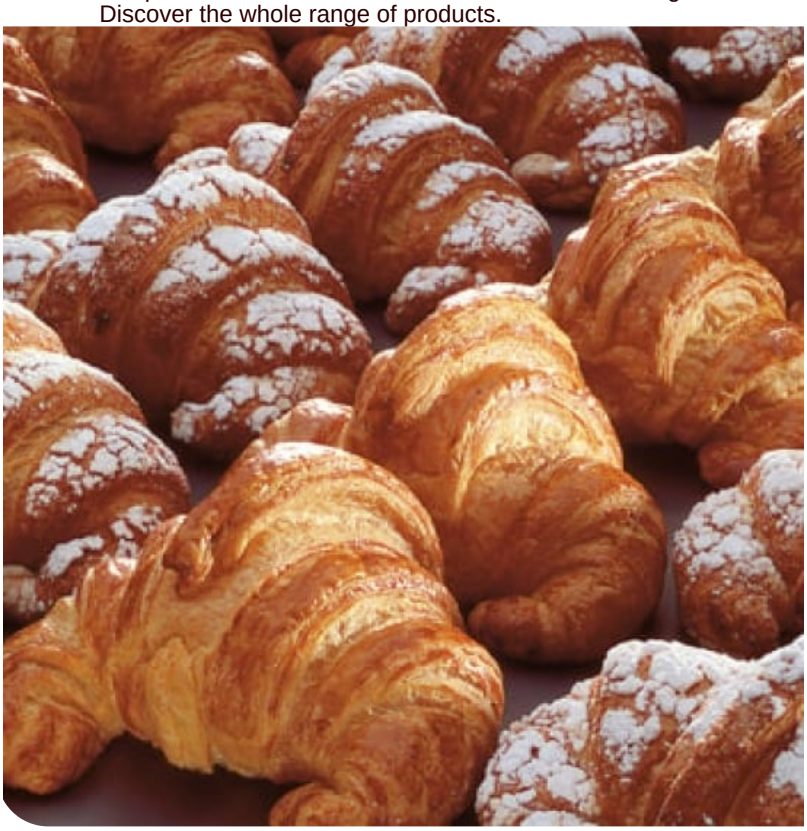
PANDORA

PASTRY PANDORA

Special powdered mix to make leavened products, as well as croissants and other puff pastry recipes. Highly freeze-resistant and perfect to combine with all our best creamy spreads, making your products a true stand out from the competition. Also available in a version enriched with grains. Discover the whole range of products.



MODALITÀ D'USO

- Croissant
- Brioche
- Leavened cakes
- Leavened cakes
- Danish pastry
- Kranz

DETTAGLI PRODOTTO

Codice prodotto 01070095

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Cereals



Eggs



Soybeans



Milk

Cross-contaminations



Nuts



Mustard

INFO

Details
Special powdered mix to make leavened products, as well as croissants and other puff pastry recipes. Highly freeze-resistant and perfect to combine with all our best creamy spreads, making your products a true stand out from the competition. Also available in a version enriched with grains.

Description
cake mix for the production of croissants, croissant brioches, brioches, bread plaits,'veneziane', 'colombine', doughnuts, cream puffs with fast method (direct).

Denomination
semifinished product for baked pastries.

Directions for use
CROISSANT
PANDORA DOLCE_____ 1000g
yeast_____ 50g
water at 20°C_____ 400-420g
margarine platte crois.___ 300g
KNEADING: knead the PANDORA DOLCE, yeast and water until a smooth,velvety consistency is obtained, leave to rest at room temperature for 10 minutes.
METHOD: roll out the dough, place the margarine in the center and fold the dough over on itself so that the margarine is completely enveloped. Roll out again and fold it into three layers. Repeat the rolling out and folding procedure. Leave to rest for 10 minutes, then roll out to a thickness of about 4 millimetres and cut into triangles of the desired weight. Roll up the triangles tightly and place them on baking sheets, curling the ends to give them the traditional croissant shape.
LEAVENING: leave in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes. It is advisable to move on to the baking stage before the leavening has reached its maximum.
BAKING: at 200°C for about 20 minutes, after having glazed them with beaten egg.
Other recipes can be demanded to our distributor or found on www.irca.net