PANDORA AI CEREALI

PASTRY PANDORA

Special powdered mix to make leavened products, as well as croissants and other puff pastry recipes, enriched with rustic and tasty grains. 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 classic version, without grains. Discover the whole range of products.



MODALITÀ D'USO

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

DETTAGLI PRODOTTO

Codice prodotto 01070650

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

- **Cereals**
- **Eggs**
- **Soybeans**
- **Milk**
- **Sesame**

Cross-contaminations

- **Nuts**
- **Mustard**

INFO

Details
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Description
complete mix based on cereals (wheat, barley, rye, oats and spelt) for the production of "CROISSANT-DANISH PASTRY-KRANZ-BRIOCHE" with quick method (direct); it is also suitable for freezing.

Denomination
semifinished product for bakery.

Directions for use
CEREAL CROISSANT
PANDORA AI CEREALI _____ g 1000
Yeast_____ g 40
Water_____ g 450-470
Margarine platte croissant _ g 400
KNEADING: knead the PANDORA AI CEREALI, yeast and water until a smooth, velvety consistency has been obtained. Leave to rest at room temperature (20-24°C) for 5 minutes. METHOD: roll out the dough and place the margarine in the centre and fold the dough over on itself so that the margarine is completely enveloped. Roll out the dough and fold into three layers; repeat the rolling out and folding procedure for a total of three folds of three layers, then leave to rest for 5 minutes. Finally roll out the dough again to a thickness of about 4 millimetres and cut into triangle shapes. Roll up the triangles tightly and place on baking sheets, curving the ends to create the traditional croissant shape. LEAVENING: leave in a rising room at 28-30°C with a relative humidity of about 80% for 60-80 minutes. It is advisable to go on to the baking stage before the leavening has reached it s maximum. BAKING: glaze with beaten egg and bake at 190-200°C for about 20 minutes. The croissants can be filled with fruit jams before the rolling up procedure; popular alternatives that are resistant to baking are CHOCOBAKE CHOCOLAT and the special little chocolate BARS. INSTRUCTIONS: The resting and rising times can be modified, according to the user's judgement, to suit particular working conditions. Should the dough contain more than 5 kg of PANDORA AI CEREALI, it is advisable to reduce the relative quantity of yeast.