PANDORA GRAN SVILUPPO

PASTRY PANDORA

Special powdered mix to make leavened products, croissants and other puff pastry products. Compared to the classic version, this recipe is specially designed to provide best rising results during baking. Highly freeze-resistant and perfect to combine with all our creamy spreads, making your products a true stand out from the competition. Discover also Pandora Gran Sviluppo Integrale and the whole Pandora range of products!



MODALITÀ D'USO

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

DETTAGLI PRODOTTO

Codice prodotto 01070070

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Soybeans



Milk

Cross-contaminations



Nuts



Mustard

INFO

Details
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Description
fats (1)_____ 9 % ± 1 moisture_____ 11 % ± 1

Denomination
semifinished product for bakery.

Directions for use
PROCEDURES TO FOLLOW FOR "CROISSANT" ========== PANDORA GRANDE SVILUPPO____ 1000 g yeast_____ 40 g cold water (15°C)_____ 400-450 g croissant platte margarine_ 400 g Blend PANDORA GRANDE SVILUPPO, yeast and water and knead well to a smooth paste. Roll out the dough, put the margarine on its center, then fold the dough in order to envelope completely the margarine. Roll out the dough and fold it in four layers. Repeat the levelling and folding operations two times for a total of two folds for four. Let rest for 5 minutes.Levelt the dough about 4 mm thick and cut it in triangles. Roll up tightly the triangles and place on pans, turning the ends to form the "croissant" shape. Let raise in fermenting room for 60-80 minutes at 28-30°C and 80% relative humidity. Just before baking (which is best done if the dough is not fully leavened at its maximum), egg wash the proofed units. Bake at 190-200°C for about 20 minutes. The "croissant" can be filled with jam just before rolling up the triangles. It is advisable, as up to date option, to fill the croissant with CHOCOBAKE CHOCOLATE, NOUGATY GIANDUIA or our special oven resistant dark chocolate small bars named "BARRETTE".