PANDORA GRAN SVILUPPO INTEGRALE

PASTRY PANDORA

Special powdered mix to make whole wheat 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 and the whole Pandora range of products!



MODALITÀ D'USO

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

DETTAGLI PRODOTTO

Codice prodotto 01070072

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ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Soybeans



Milk

Cross-contaminations



Nuts



Mustard

INFO

Details
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Description
mix in powder based on whole wheat flour, for quick and easy preparation of "CROISSANT-DANISH PASTRY-KRANZ-BRIOCHE". The mix is very well suited for the adoption of deep-freeze tecniques.

Denomination
semifinished product for bakery.

Directions for use
"WHOLEMEAL CROISSANT"
==========
PANDORA INTEGRALE GRANDE SVILUPPO__ 1000 g
yeast_____ 40 g
water_____ 450-470 g
croissant platte margarine_____ 400 g
KNEADING: knead the PANDORA INTEGRALE GRANDE SVILUPPO, yeast and water together until a smooth consistency is obtained, roll up and leave to rest at room temperature (20-24°C) for 15-20 minutes.
METHOD: roll out the dough, place the margarine in the centre and fold the dough over on itself so that the margarine is completely enveloped. Roll out again and fold the dough into three layers.
Repeat the rolling out and folding procedures three times for a total of three three-layer folds, then leave to rest for 10-15minutes.
Finally roll out again to a thickness of 4 millimetres, cut into triangles, roll them up 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 relative humidity of about 80% for 80-90 minutes. It is advisable to begin baking before the rising has reached its maximum.
BAKING: glaze with egg and bake at 190-200°C for about 20 minutes.