

CROISSANT PLUS

PASTRY CROISSANT PLUS

Special mix with no additional fats, specifically designed to make French-style croissants, Danish pastry, brioches and other baked goods. The main features of this products are easy-and-quick use and freeze-stability. It is also works well with the use of retarder provers.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070566

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Eggs



Soybeans



Nuts



Mustard

INFO

Description

mix in powder for the production of "CROISSANT - BRIOCHES - DANISH PASTRY".

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for pastry.

Directions for use

DOSES AND DIRECTIONS TO USE:

CROISSANT

CROISSANT PLUS _____ g 1.000

Cold water (5-10°C) _____ g 400-450

Brewer's yeast _____ g 30- 50

Pastry margarine _____ g 400

Knead until a smooth, velvety consistency is obtained; it is advisable to add water gradually. Let rest at room temperature for 5 minutes. Roll out the mixture, place the margarine in the centre and fold the mixture over on itself to completely envelop it. Give the folds (we suggest one x 3 and one x 4). Leave to rest for 5 minutes then roll out the dough and form the croissants as usual. Let rise and bake at about 180°C. Fill the croissants with CHOCOLATE, NOUGATY GIANDUIA, APRICOT JAM "ORO" or with all types of pre-oven fruit fillings or with NOCCIOLATA, MARIXCREM, CREMIRCA or PASTA BITTER after baking.

- If you work in hot places or with planetary/spiral mixers you should add the yeast at the end of the mixing procedure;
- It is possible to put the croissants in fast refrigerator once shaped, then to thaw them and, when leavened, to bake them;
- It is possible to knead the mixture during the night, place in refrigerator then give the folds during the morning after.



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