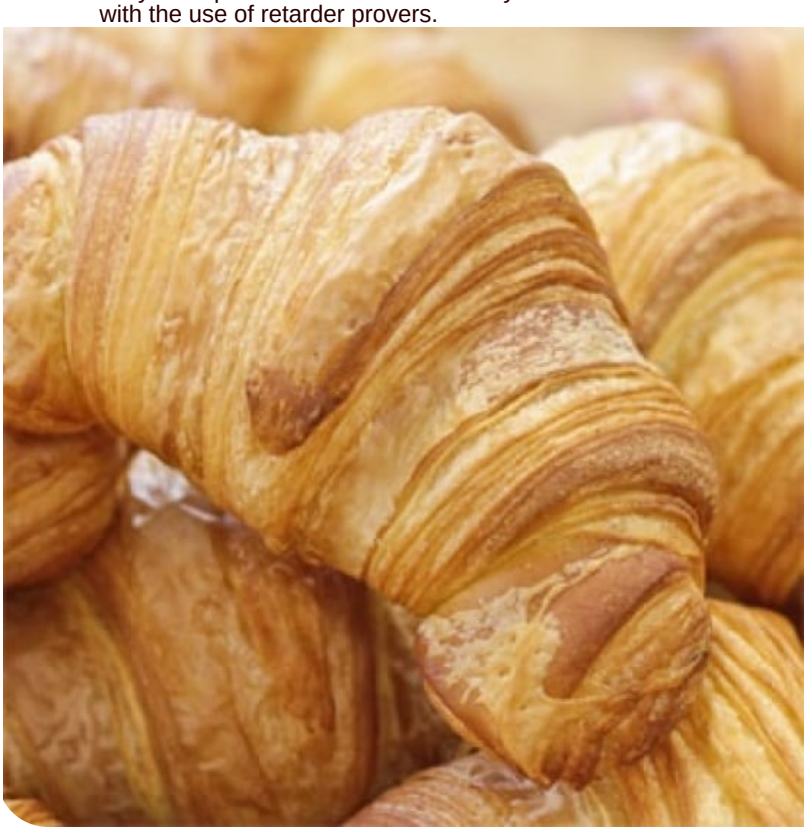
CROISSANT PLUS

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

irca GROUP Extraordinary made simple.

Milk

Cross-contaminations

Nuts

Eggs

Soybeans

Mustard

INFO

Description
moisture_____ 14 % max. sucrose_____ 9.5 %

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 CHOCOBAKE CHOCOLAT, 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.