

# IRCA CROISSANT

PASTRY IRCA CROISSANT

Complete mix to make delicious French croissants, exquisite pain au chocolat and pain au raisin.



## 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 01070136

## ALLERGENI/CROSS CONTAMINAZIONI

### Allergens



Cereals



Milk

### Cross-contaminations



Eggs



Soybeans



Nuts



Mustard

## INFO

### Description

mix in powder for the production of "FRENCH CROISSANT - PAIN AU CHOCOLAT - PAIN AU RAISIN".

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for pastry.

**Directions for use**

DOSES AND DIRECTIONS TO USE:

CROISSANT - PAIN AU CHOCOLAT - PAIN AU RAISIN

IRCA CROISSANT \_\_\_\_\_g 1.000

Brewer's yeast \_\_\_\_\_g 50

Water \_\_\_\_\_g 500-550

Pastry margarine or butter \_\_\_\_\_g 400

DOUGH MAKING: knead IRCA CROISSANT, yeast and water reaching a smooth and velvety dough. Let rest 10 minutes at room temperature (20-24°C).

PROCEDURE: roll out the dough, put the margarine or the butter in the centre and fold up the dough so that to cover it completely.

Level and fold up in 2 layers the obtained flak dough; repeat one more time the levelling and folding operation, in order to obtain a total of 2 layers at 4.

After 10 minutes resting time roll out the dough (3-5 mm thickness) and give the desired shape.

RISING: put in rising room at 28-30°C for 60-80 minutes with relative moisture of 70% .

BAKING: bake at 180-200°C for about 20-22 minutes.

IMPORTANT POINT TO NOTE: the temperatures and the a.m. times can be modified by the operator according to the particular environmental conditions and to the type of material used.



Extraordinary  
made simple.