VEGAN CROISSANT

PASTRY OTHER LEAVENED PRODUCTS MIXES

Complete mix for the production of vegan croissants, perfect to be filled with vegan cream.
- Certified VeganOK
- Highly versatile: allows the preparation of clean label croissants, both vegan and non-vegan
- Specifically formulated to ensure optimal resistance to freezing
- Following the basic recipe, you get vegan croissants with a delicate, not overly sweet flavour, ideal even for savoury fillings



MODALITÀ D'USO

Brioche

Croissant

DETTAGLI PRODOTTO

Codice prodotto 01981082

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Cereals

Cross-contaminations

Eggs

Soybeans

Milk

Nuts

Mustard

Sesame

INFO

Description
mix in powder for the production of VEGAN CROISSANT

Denomination
semifinished product for fine bakery wares.

Directions for use
CROISSANT
VEGAN CROISSANT _____1000 g
yeast_____30-50 g
water_____ 450 g
sfoil margarine_____ 400 g
Blend VEGAN CROISSANT, yeast and water and knead well to a smooth paste; round up the dough and let rest for 10-15 minutes at refrigerating (4-6°C).
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 three layers. Repeat for a total of four folds. Let rest for 10-15 minutes in the fridge. 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 120-180 minutes at 28-30°C and 70-80% relative humidity.
Bake at 180° C for about 18-20 minutes. The best results are obtained by baking cakes before the leavening process reaches its peak. The temperatures and times indicated can be modified at the operator's discretion to suit particular environmental conditions.