



WHOLE-GRAIN CROISSANTS (PANDORA INTEGRALE)

🏠 Basic level

PASTRY LEAVENED PRODUCTS FOR BREAKFAST

WHOLE-GRAIN CROISSANT DOUGH

INGREDIENTS

PANDORA GRAN SVILUPPO INTEGRALE

water

fresh yeast

PREPARATION

- 1000g Knead PANDORA INTEGRALE GRANDE SVILUPPO, yeast and water until you
- 400-430g obtain a smooth dough.
- 50g Shape the dough into a ball, cover it with a cloth and let it rest for 5-10 minutes at room temperature (20-24°C).

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

- 400g Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.
- Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make another 3-layer fold.
- Let the laminated dough rest for 10-15 minutes.

Final composition

Roll out the dough to 4 mm and cut it into triangles of the desired weight.

Roll the triangles up well tight, bend the tips in order to give them a crescent shape and place them onto trays.

Store into the proofer room for 80-100 minutes at 28-30°C with relative humidity of the 80% (the temperature has to be not higher than 26°C, if the dough is laminated with butter, and not higher than 30°C if you use margarine instead).

Brush the croissants with beaten egg and bake in a deck oven at 190-200°C for about 20 minutes.

TIPS:

-It is recommended to bake before the rising is at its maximum.