

CROISSANTS 50% (PANDORA G.S.)

Basic level

PANDORA GRAN SVILUPPO	5.000g
yeast	400g
flour	5.000g
sugar	750g
unsalted butter 82% fat	500g
salt	60g
eggs	1.000g
water - (5-10°C)	3.500-3.800g

PANDORA GRANDE SVILUPPOg 5.000 Yeast g 400 Flour g 5.000 Sugar g 750 Butter or cream margarine g 500 Salt g 60 Whole eggs g 1.000 Cold water (5-10°C) g 3.500-3.800 Margarine platte croissant--Knead until a smooth, velvety consistency has been obtained. Leave to rest at room temperature for 5 minutes. Roll out the dough and place the margarine in the centre (300g for every kilogramme of dough) and fold the dough over on itself so that the margarine is completely enveloped. Roll out the dough and fold into three layers; repeat the rolling out and folding procedure for a total of three folds of three layers, then leave to rest for 5 minutes. Finally roll out the dough again to a thickness of about 4 millimetres and cut into triangle shapes. Roll up the triangles tightly and place on baking sheets, curving the ends to create the traditional croissant shape. Leave in a rising room at 28-30°C with a relative humidity of about 80% for 60-80 minutes. Glaze with beaten egg and bake at 190-200°C for about 20 minutes