



# CROISSANTS 50% (PANDORA G.S.)

👤 Basic level

## PANDORA GRAN SVILUPPO

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