

LONG LEAVENING CROISSANTS (PANDORA G.S.)

Basic level

PANDORA GRAN SVILUPPO	1.000g
yeast	10-20g
sugar	30g
water - (5-10°C)	450-460g

PANDORA GRANDE SVILUPPOg 1.000 Yeast g 10-20 Sugar g 30 Cold water (5-10°C) g 450-460 Platte croissant margarine - -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 (or two folds of four 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 freezer. At this point the croissants will rise, at room temperature (18-20°C), covered with plastic sheets, in about 8-10 hours. Bake at 190-200°C for 17-20 minutes after having glazed them with beaten egg.