



# LONG LEAVENING CROISSANTS (PANDORA G.S.)

👤 Basic level

## PANDORA GRAN SVILUPPO

yeast

sugar

water - (5-10°C)

1.000g  
10-20g  
30g  
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.