

CROISSANTS FOR ICE-CREAM

Basic level

type 00 white flour	5.000g
caster sugar	600g
unsalted butter 82% fat	300g
salt	60g
FROSTY	100g
eggs	750g
water	1.500g
fresh yeast	200g

Wheat meal g 5.000 Sugar g 600 Butter or cream margarine g 300 Salt g 60 FROSTY g 100 Whole eggs g 750 Water g 1.500 Yeast g 200 Knead until a smooth, velvety consistency is obtained, adding the water gradually. Roll up the dough and leave to rest for 20 minutes. Divide into pieces of 50-60 grammes, roll them up and flatten them slightly. Leave in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes. Glaze with beaten egg and bake at 180-200°C for 15-20 minutes.