



CROISSANTS FOR ICE-CREAM

chef Basic level

INGREDIENTS

type 00 white flour

caster sugar

unsalted butter 82% fat

salt

FROSTY

eggs

water

fresh yeast

PREPARATION

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