



SAVOURY CROISSANTS (PANDORA SALATA)

👤 Basic level

SAVOURY LEAVENED PRODUCTS

SAVOURY CROISSANT DOUGH

INGREDIENTS

PANDORA SALATA

fresh yeast

water

PREPARATION

1000g Knead PANDORA SALATA, yeast and water until you obtain a velvet smooth dough.
60g
400-450g Shape the dough into a ball, cover it with a cloth and let it rest for 10 minutes at room temperature.

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

250g Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.
Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make another 3-layer fold.
Let the laminated dough rest for 10 minutes.

Final composition

Roll out the dough to 4 mm and cut it into triangles of the desired weight.

Roll the triangles up well tight, from the base up, bend the tips in order to give them a crescent shape and place them onto trays.

Store into the proofer room for 60 minutes at 28-30°C with relative humidity of the 80% (the temperature has to be not higher than 26°C, if the dough is laminated with butter, and not higher than 30°C if you use margarine instead).

Brush the croissants with beaten egg and bake at 200-220°C for about 20 minutes in a deck oven.

TIPS:

-It is recommended to bake before the rising is at its maximum.