



CROISSANTS (PANDORA G.S.)

chef Intermediate level

INGREDIENTS

PANDORA GRAN SVILUPPO

yeast
milk
sugar
water - (5-10°C)
eggs

PREPARATION

1.000g Knead until a smooth, velvety consistency has been obtained. Leave to rest
30g at room temperature for 5 minutes. Roll out the dough and place the
100g margarine in the centre and fold the dough over on itself so that the
30-50g margarine is completely enveloped. Roll out the dough and fold into four
250g layers; repeat the rolling out and folding procedure for a total of two folds of
50g four layers. 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 rising room at 28-30°C with a relative humidity of about
80% for 60-80 minutes. Glaze with beaten egg and bake at 190-200°C for
about 20 minutes.