



CROISSANTS (PANDORA G.S.)

🏠 Basic level

PANDORA GRAN SVILUPPO

yeast
water

1.000g
40g
400-450g

PANDORA GRANDE SVILUPPOg 1.000 Yeast g 40
Water at 5-10°C g 400-450 Platte croissant margarine
g 400 KNEADING: knead the PANDORA GRANDE
SVILUPPO, yeast and water until a smooth, velvety
consistency has been obtained. Leave to rest at room
temperature (20-24°C) for 5 minutes. METHOD: roll out
the dough and place the margarine in the centre and
fold the dough over on itself so that the margarine is
completely enveloped. Roll out and fold into four
layers; repeat the rolling out and folding procedure for
a total of two folds of four layers, then leave to rest for
5 minutes. Finally roll out 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.LEAVENING: leave in a rising room at 28-30°C
with a relative humidity of about 80% for 60-80
minutes. It is advisable to go on to the baking stage
before the leavening has reached its
maximum.BAKING: glaze with beaten egg and bake at
190-200°C for about 20 minutes. The croissants can be
filled with fruit jams before the rolling up procedure;
popular alternatives that are resistant to baking are
CHOCOLATE, NOUGATY GIANDUIA and
the special little chocolate bars.