



# CROISSANTS (PANDORA G.S.)

chef Basic level

## INGREDIENTS

### PANDORA GRAN SVILUPPO

yeast

water

## PREPARATION

1.000g PANDORA GRANDE SVILUPPOg 1.000 Yeast g 40 Water at 5-10°C g 400-450  
40g Platte croissant margarine g 400 KNEADING: knead the PANDORA GRANDE  
400-450g 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 CHOCOBAKE  
CHOCOLAT, NOUGATY GIANDUIA and the special little chocolate bars.