



FRENCH-STYLE BUTTER CROISSANTS (CROISMART)

👤 Basic level

LEAVENED PRODUCTS FOR BREAKFAST

CROISSANT DOUGH

CROISMART

fresh yeast
water - (5-10°C)
full-fat milk (3,5% fat)

1000g
20-40g
350-400g
100g

Knead CROISMART, milk, yeast and half dose of water in a kneading machine.
While kneading, add the remaining water in 2-3 times, until the water is completely absorbed and the dough is velvet smooth.
Let the dough rest for 3 hours in the fridge.

LAMINATED DOUGH

laminated butter

400g

Roll out the dough into a rectangular layer, lay the laminated butter 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 and make a 4-layer fold, let the dough rest for at least 15 minutes, then roll out again and make another 4-layer fold.
Let the laminated dough rest in the fridge for another 15 minutes before working it.

SUGAR SYRUP

caster sugar
water

300g
200g

Bring water and sugar to boil on a stove.
Keep on boiling for one minute, then remove from heat.

FINAL COMPOSITION

Remove the laminated dough from the fridge and roll it out to 4 mm.

Cut the dough into triangles of the desired weight, roll them up well tight, from the base up, and bend the tips in order to give them a crescent shape.

Place them onto trays and store into the proofer room at 24-26°C with relative humidity of the 70%.

When risen, brush the croissants with beaten egg and bake in a deck oven at 180-200°C for 17-20 minutes.

Out of the oven, brush the warm croissant with the hot sugar syrup to enrich them with shiny gloss and extra taste.



Extraordinary
made simple.