

FRENCH CROISSANTS (YORK)

Intermediate level

LEAVENED PRODUCTS FOR BREAKFAST

FIRST DOUGH

type 00 strong flour	3000g
caster sugar	250g
water	1500g
fresh yeast	375g

Knead flour, sugar, yeast and half dose of water.
Pour the remaining water in 2-3 times, until the water is completely absorbed.
Keep on kneading until the dough is smooth.
Store in the proofer room at 30°C for about 30 minutes.

SECOND DOUGH

type 00 strong flour	7000g
caster sugar	1250g
unsalted butter 82% fat	250g
ZUCCHERO INVERTITO	175g
salt	175g
YORK	225g
egg yolks	500g
water	2500g

Add flour, honey, sugar, ZUCCHERO INVERTITO, YORK, salt, egg yolks and half dose of the water to the first dough and knead.
Pour the remaining water in 2-3 times and knead until the water is completely absorbed.
Then, combine the softened butter and keep on kneading until the dough is velvet smooth.
Let the dough rest for 40 minutes at room temperature (20-22°C) or for 25 minutes in the proofer room at 30°C.

LAMINATED DOUGH

MARBUR CROISSANT 20%	qb

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half (280g of margarine for 1 kg of dough) 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, then roll out again and make another 4-layer fold.
Let the laminated dough rest in the fridge for 5 minutes before working it.

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Extraordinary made simple.

FINAL COMPOSITION

Roll out the laminated dough to 4 mm and cut into triangles.
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 for 90 minutes at 30°C.
Bake at 180-190°C for 18-20 minutes.