



FRENCH CROISSANTS (YORK)

chef Intermediate level

LEAVENED PRODUCTS FOR BREAKFAST

FIRST DOUGH

INGREDIENTS

type 00 strong flour
caster sugar
water
fresh yeast

PREPARATION

3000g Knead flour, sugar, yeast and half dose of water.
250g Pour the remaining water in 2-3 times, until the water is completely
1500g absorbed.
375g Keep on kneading until the dough is smooth.
Store in the proofer room at 30°C for about 30 minutes.

SECOND DOUGH

INGREDIENTS

type 00 strong flour
caster sugar

unsalted butter 82% fat

ZUCCHERO INVERTITO

salt

YORK

egg yolks

water

PREPARATION

7000g Add flour, honey, sugar, ZUCCHERO INVERTITO, YORK, salt, egg yolks and
1250g half dose of the water to the first dough and knead.
250g Pour the remaining water in 2-3 times and knead until the water is
175g completely absorbed.
175g Then, combine the softened butter and keep on kneading until the dough is
225g velvet smooth.
500g Let the dough rest for 40 minutes at room temperature (20-22°C) or for 25
2500g minutes in the proofer room at 30°C.

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

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.

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.