



BRIOCHE CROISSANTS (PANDORA)

👤 Basic level

PASTRY LEAVENED PRODUCTS FOR BREAKFAST

BRIOCHE CROISSANT DOUGH

PANDORA

eggs
fresh yeast
water

1000g
100g
50g
300-350g

Knead PANDORA, eggs, yeast and water until you obtain a velvet smooth dough.
Shape the dough into a ball and let it rest for 10 minutes at room temperature.

LAMINATED DOUGH

MARBUR CROISSANT 20%

150g

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT 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 again and make a 3-layer fold, then roll out again and make another 3-layer fold.
Let the laminated dough rest for 10 minutes.

BRIOBIG GLAZE

BRIOBIG
egg whites

1000g
600-650g

Beat BRIOBIG and egg whites for a few minutes.
Cover with cling film and store in the fridge until you need to use it.

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Extraordinary
made simple.

FINAL COMPOSITION

Roll out the dough to 4 mm and cut it into triangles of the desired weight.

Roll the triangles up well tight, from the base up.

Bend the tips in order to give them a crescent shape and place them onto trays.

Store into the proofer room for 60 minutes at 28-30°C with relative humidity of the 80%.

Brush the croissants with beaten egg or coat them with BRIOBIG GLAZE and pearl sugar.

Bake at 200°C for about 20 minutes in a deck oven.

TIPS:

-It is recommended to bake before the rising is at its maximum.



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