



SOFT PUFF CROISSANT

chef Advanced level

Times and temperatures

Dough temperature at 22-24°C

Knead time (spiral mixer) 20-25 minutes

Retarding for 30 minutes at 5°C

Folds: 2x4

Proofing for 12-14 hours at 18-20°C

Baking at 200-230°C for 8-10 minutes

DOUGH: knead for 3 minutes on first speed and the other 20 minutes on second speed. Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.

RETARDING: roll out the dough on a tray and place well covered in the fridge at 5°C for at least 30 minutes.

LAYERING: use a dough sheeter to roll out the shortcrust pastry and fold into 2x4. Let it rest in the fridge between a fold and another.

SHAPING: roll out the dough to a thickness of about 3 millimeters and cut into 40 grams triangles. Roll the dough into croissants.

PROOFING: let the croissants rise at 18-20°C with relative humidity of about 75/80% in 12-14 hours. It is possible to let them rise at 24-25°C for 4-5 hours as well.

BAKING: bake in static oven at 220-230°C or in a convection oven at 200-210°C for about 8-10 minutes. Brush the croissants with egg wash to obtain a shiny effect just before baking.