



# SOFT PUFF CROISSANT

👤 Advanced level



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## PROCEDURE

### SOFT BREAD 50%

type 00 white flour  
caster sugar  
salt  
eggs  
water  
unsalted butter 82% fat  
fresh yeast  
laminated butter

1000g  
1000g  
50g  
10g  
200g  
750g  
80g  
30g  
450g

### **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.

## FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C. If cool stored, the product can last up to 7-10 days.



Extraordinary  
made simple.