

SOFT PUFF CROISSANT

Advanced level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

PROCEDURE

SOFT BREAD 50%	1000g
type 00 white flour	1000g
caster sugar	50g
salt	10g
eggs	200g
water	750g
unsalted butter 82% fat	80g
fresh yeast	30g
laminated butter	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.

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Extraordinary made simple.