

CROISSANTS (TRIAL THERMOTECH)

Intermediate level

LEAVENED PRODUCT FOR BREAKFAST



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CROISSANT DOUGH

type 00 strong flour	5000g
fresh yeast	250g
caster sugar	750g
unsalted butter 82% fat	500g
salt	60g
TRIAL THERMOTECH	50g
eggs	1000g
water	1300-1500g

Knead flour, sugar, yeast, salt, TRIAL THERMOTECH, eggs and half dose of water.
Pour the remaining water in 2-3 times.
Then, add the softened butter and keep on kneading until the dough is velvet smooth.
Cover the dough with a cloth and let it rest for 20-30 minutes at room temperature.

LAMINATED DOUGH

MARBUR CROISSANT 20%	qb

Roll out the dough into a rectanglular layer, lay MARBUR CROISSANT onto a half (250g of margarine for 1kg 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 again and make a 3-layer fold, then repeat this step twice, making three 3-layer folds in total.
Let the laminated dough rest in the fridge for 15 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 80-90 minutes at 28-30°C with relative humidity of the 80%.
Brush the croissants with beaten egg and bake in a deck oven at 190-200°C for about 20 minutes.

irca GROUP

Extraordinary made simple.