

SAVOURY CROISSANTS (FROSTY)

Basic level

SAVOURY LEAVENED PRODUCTS

CROISSANT DOUGH

type 00 strong flour	1.000g
caster sugar	60g
MARBUR CAKE 20%	70g
salt	20g
eggs	50g
water	400-450g
FROSTY	15g
fresh yeast	40g

Knead flour, sugar, salt, eggs, yeast, FROSTY and half dose of water.
Pour the remaining water in 2-3 times, until the water is completely absorbed.
Then, add MARBUR CREMA and keep on kneading until the dough is quite dry and soft.
Cover the dough with a cloth and let it rest for 5 minutes at room temperature (20-24°C).

LAMINATED DOUGH

MARBUR CROISSANT 20%	340g

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 for 5 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 70-80 minutes at 28-30°C with relative humidity of the 70-80%.
When risen, brush the savoury croissants with beaten egg and bake at 180-200°C for about 15-18 minutes.

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