

SAVOURY CROISSANTS (FROSTY)

SAVOURY LEAVENED PRODUCTS

CROISSANT DOUGH

INGREDIENTS

type 00 strong flour caster sugar

salt eggs water

MARBUR CAKE 20%

FROSTY

fresh yeast

PREPARATION

1.000g Knead flour, sugar, salt, eggs, yeast, FROSTY and half dose of water.

60g Pour the remaining water in 2-3 times, until the water is completely

70a absorbed.

20g Then, add MARBUR CREMA and keep on kneading until the dough is quite

dry and soft. 50a

400-450a temperature (20-24°C).

15g

Cover the dough with a cloth and let it rest for 5 minutes at room

40g

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

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 3layer 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.