

CROISSANTS (NATUR ACTIV-PANDORA G.S.)

KNEADING: knead all ingredients together with the exclusion of the margarine until a smooth dough is obtained, roll up and leave to rest at 28-30°C for 60 minutes. Put in the batch freezer a

INGREDIENTS

PANDORA GRAN SVILUPPO water NATUR ACTIV caster sugar

PREPARATION

1.000g DIRECT LEAVENING: leave in a rising room at 28-30°C with relative humidity 450g of about 80% for 180 minutes approx.LEAVENING AFTER FREEZING: after 120g having frozen the croissant just prepared, they can rise at room temperature 30-50g (20-22°C) covered with a plastic sheet for 14 hours or in rising room at 30-32°C for 4 hours and 30 minutes.BAKING: glaze with egg and bake the croissants at 180-190°C for 18-20 minutes.