



CROISSANTS (NATUR ACTIV- PANDORA G.S.)

👤 Intermediate level

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

PANDORA GRAN SVILUPPO

water

NATUR ACTIV

caster sugar

1.000g

450g

120g

30-50g

DIRECT LEAVENING: leave in a rising room at 28-30°C with relative humidity of about 80% for 180 minutes approx. LEAVENING AFTER FREEZING: after having frozen the croissant just prepared, they can rise at room temperature (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.