



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

Ingredients

PANDORA GRAN SVILUPPO

water

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caster sugar

Preparation

1.000g 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 450g having frozen the croissant just prepared, they can rise at room temperature 120g (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 30-50g croissants at 180-190°C for 18-20 minutes.