



CROISSANTS (CROISMART)

chef Basic level

LEAVENED PRODUCTS FOR BREAKFAST

CROISSANT DOUGH

INGREDIENTS

CROISMART

fresh yeast

water

PREPARATION

- 1000g Knead CROISMART, yeast and half dose of water in a planetary mixer or in a 50g plunging arm kneading machine.
450g While kneading, add the remaining water in 2-3 times, until the water is completely absorbed and the dough is velvet smooth.
Let the dough rest for 10-15 minutes at room temperature (20-24°C).

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

- 400g Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half 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.

SUGAR SYRUP

INGREDIENTS

caster sugar
water

PREPARATION

300g Bring water and sugar to boil on a stove.
200g Keep on boiling for one minute, then remove from heat.

Final composition

Remove the laminated dough from the fridge and roll it out to 4 mm.

Cut the dough into triangles of the desired weight, 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 80-90 minutes at 28-30°C with relative humidity of the 70-80%.

When risen, brush the croissants with beaten egg and bake at 180°C for 18-20 minutes.

Out of the oven, brush the warm croissant with the hot sugar syrup to enrich them with shiny gloss and extra taste.