



CROISSANTS (CROISMART)

👤 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 plunging arm kneading machine.
- 50g
- 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.