

CROISSANT WITH DIRECT DOUGH

Basic level

DOLCE FORNO	1.000g
water	100g
milk	150g
eggs	150g
unsalted butter 82% fat	150g
yeast	40g
salt	10g

KNEADING: knead all the ingredients with the exception of the water which should be added in different stages, until a smooth and velvety dough with soft consistency is obtained. Let rest for about 30 minutes in refrigerator (+5°C). Roll out the dough and place the margarine platte (g 260/kg doguh) in the centre then fold the dough over onto itself so that the margarine is completely enclosed. Roll out the sheet again and refold it on itself so that you have four layers; repeat the procedure so that you obtain a total of two folds of four, then leave to rest for 10-15 minutes in refrigerator. Finally roll out the dough to a thickness of about 4mm, cut into triangular shapes and create the croissants. Leave in a rising room at 28-30°C with relative humidity of about 70-80% for 150-180 minutes. Glaze with beaten egg and bake at 180-200°C for 18-20 minutes.