



CROISSANT WITH DIRECT DOUGH

chef Basic level

INGREDIENTS

DOLCE FORNO

water
milk
eggs
unsalted butter 82% fat
yeast
salt

PREPARATION

1.000g 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
150g (+5°C). Roll out the dough and place the margarine plate (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.