



VEGAN CROISSANT 10

Complete mix for the production of vegan croissants, perfect to be filled with vegan cream.

PRODUCT DETAILS

COD 01981082

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

CROISSANT

VEGAN CROISSANT _____ 1000 g

yeast _____ 30-50 g

water _____ 450 g

sfoil margarine _____ 400 g

Blend VEGAN CROISSANT, yeast and water and knead well to a smooth paste; round up the dough and let rest for 10-15 minutes at refrigerating (4-6°C).

Roll out the dough, put the margarine on its center, then fold the dough in order to envelope completely the margarine. Roll out the dough and fold it in three layers. Repeat for a total of four folds. Let rest for 10-15 minutes in the fridge. Levelt the dough about 4 mm thick and cut it in triangles. Roll up tightly the triangles and place on pans, turning the ends to form the "croissant" shape. Let raise in fermenting room for 120-180 minutes at 28-30°C and 70-80% relative humidity.

Bake at 180° C for about 18-20 minutes. The best results are obtained by baking cakes before the leavening process reaches its peak. The temperatures and times indicated can be modified at the operator's discretion to suit particular environmental conditions.

TECHNICAL DENOMINATION

semifinished product for fine bakery wares.