

SOFT MILK CROISSANT

SMALL SAVORY CROISSANTS TO FILL, GREAT FOR CATERING AND BANQUETING

STEP 1

INGREDIENTS		PREPARATION
SOFT BREAD 50%	Kg 5	Times and temperatures
TYPE 00 WHITE FLOUR	Kg 5	Temperature of the dough at 26-27°C
MILK 3.5% FAT	g 5000-5250	Knead time (spiral mixer) 13 minutes
SUNFLOWER OIL	g 400	Retarding for 30 minutes at 5°C
FRESH YEAST	g 300	Proofing for 60-70 minutes at 28-30°C
		Baking with steam at 220-240°C for 6 minutes.
		DOUGH: knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times
		are for spiral mixers, knead until you obtain a smooth and elastic dough.
		RETARDING DOUGH: place the dough in the fridge (5°C) for 30 minutes.
		LAYERING - Use a dough sheeter to roll the shortcrust pastry out to a thickness of about 3
		millimeters.
		SHAPING: cut the dough into triangles with a weight of about 40 grams, roll them up and place on
		trays covered with parchment paper.
		PROOFING: place in the proofer at 28-30°C with relative humidity of about 75-80% for 60-70
		minutes.
		BAKING: bake in a static oven at 230-240°C or in convection oven with initial steam at 210-220°C for
		about 7-8 minutes. Brush the croissants with egg wash to obtain a shiny effect.



FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C.

If cool stored, the product can last up to 7-10 days.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

