



## CROISSANT PLUS 25

Special mix with no additional fats, specifically designed to make French-style croissants, Danish pastry, brioches and other baked goods. The main features of this products are easy-and-quick use and freeze-stability. It is also works well with the use of retarder provers.

### PRODUCT DETAILS

COD 01070566

CLAIMS

### DIRECTIONS FOR USE

DOSES AND DIRECTIONS TO USE:

CROISSANT

CROISSANT PLUS \_\_\_\_\_ g 1.000

Cold water (5-10°C) \_\_\_\_\_ g 400-450

Brewer's yeast \_\_\_\_\_ g 30- 50

Pastry margarine \_\_\_\_\_ g 400

Knead until a smooth, velvety consistency is obtained; it is advisable to add water gradually. Let rest at room temperature for 5 minutes. Roll out the mixture, place the margarine in the centre and fold the mixture over on itself to completely envelop it. Give the folds (we suggest one x 3 and one x 4). Leave to rest for 5 minutes then roll out the dough and form the croissants as usual. Let rise and bake at about 180°C. Fill the croissants with CHOCOLATE CHOCOLAT, NOUGATY GIANDUIA, APRICOT JAM "ORO" or with all types of pre-oven fruit fillings or with NOCCIOLATA, MARIXCREM, CREMIRCA or PASTA BITTER after baking.

- If you work in hot places or with planetary/spiral mixers you should add the yeast at the end of the mixing procedure;

- It is possible to put the croissants in fast refrigerator once shaped, then to thaw them and, when leavened, to bake them;

- It is possible to knead the mixture during the night, place in refrigerator then give the folds during the morning after.

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for pastry.