



## IRCA CROISSANT 10

Complete mix to make delicious French croissants, exquisite pain au chocolat and pain au raisin.

### PRODUCT DETAILS

COD 01070136

CLAIMS

### DIRECTIONS FOR USE

#### DOSES AND DIRECTIONS TO USE:

CROISSANT - PAIN AU CHOCOLAT - PAIN AU RAISIN

IRCA CROISSANT \_\_\_\_\_ g 1.000

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

Water \_\_\_\_\_ g 500-550

Pastry margarine or butter \_\_\_\_\_ g 400

**DOUGH MAKING:** knead IRCA CROISSANT, yeast and water reaching a smooth and velvety dough. Let rest 10 minutes at room temperature (20-24°C).

**PROCEDURE:** roll out the dough, put the margarine or the butter in the centre and fold up the dough so that to cover it completely.

Level and fold up in 2 layers the obtained flak dough; repeat one more time the levelling and folding operation, in order to obtain a total of 2 layers at 4.

After 10 minutes resting time roll out the dough (3-5 mm thickness) and give the desired shape.

**RISING:** put in rising room at 28-30°C for 60-80 minutes with relative moisture of 70% .

**BAKING:** bake at 180-200°C for about 20-22 minutes.

**IMPORTANT POINT TO NOTE:** the temperatures and the a.m. times can be modified by the operator according to the particular enviromental conditions and to the type of material used.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for pastry.