



## PANDORA GRAN SVILUPPO 25

Special powdered mix to make leavened products, croissants and other puff pastry products. Compared to the classic version, this recipe is specially designed to provide best rising results during baking. Highly freeze-resistant and perfect to combine with all our creamy spreads, making your products a true stand out from the competition. Discover also Pandora Gran Sviluppo Integrale and the whole Pandora range of products!

### PRODUCT DETAILS

COD 01070070

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

#### PROCEDURES TO FOLLOW FOR "CROISSANT"

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PANDORA GRANDE SVILUPPO\_\_\_\_\_ 1000 g

yeast\_\_\_\_\_ 40 g

cold water (15°C)\_\_\_\_\_ 400-450 g

croissant platte margarine\_ 400 g

Blend PANDORA GRANDE SVILUPPO, yeast and water and knead well to a smooth paste.

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 four layers. Repeat the levelling and folding operations two times for a total of two folds for four. Let rest for 5 minutes. Level 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 60-80 minutes at 28-30°C and 80% relative humidity. Just before baking (which is best done if the dough is not fully leavened at its maximum), egg wash the proofed units. Bake at 190-200°C for about 20 minutes.

The "croissant" can be filled with jam just before rolling up the triangles. It is advisable, as up to date option, to fill the croissant with CHOCOBAKE CHOCOLATE, NOUGATY GIANDUIA or our special oven resistant dark chocolate small bars named "BARRETTE".

## TECHNICAL DENOMINATION

semifinished product for bakery.