



FROZEN CROISSANTS (FROSTY)

LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

| | |
|------------------------------------|---------|
| TYPE 00 STRONG FLOUR - (320-350W) | g 5.000 |
| CASTER SUGAR | g 750 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 500 |
| SALT | g 50 |
| FROSTY | g 150 |
| EGGS | g 750 |
| WATER | g 1400 |
| FRESH YEAST | g 200 |

PREPARATION

Knead flour, sugar, salt, eggs, yeast, FROSTY and half dose of water.

Pour the remaining water in 2-3 times, until the water is completely absorbed.

Then, add the softened butter and keep on kneading until the dough is quite dry and soft.

Cover the dough with a cloth and let it rest for 5-10 minutes at room temperature.

LAMINATED DOUGH

INGREDIENTS

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|----------------------|----------|
| MARBUR CROISSANT 20% | To Taste |
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PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half (260-300g of margarine for 1kg of dough) and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then repeat this step twice, making three 3-layer folds in total.

Let the laminated dough rest in the fridge for 5 minutes before working it.

FINAL COMPOSITION

Remove the laminated dough from the fridge and roll it out to 4 mm.

Cut the dough into triangles, roll them up well tight, from the base up, and bend the tips in order to give them a crescent shape.

Place them onto trays and put them in a blast chiller at negative temperature.

When frozen, pack the croissants in a plastic bag to avoid drying.

With the dose of yeast specified in the recipe, the croissants shall leaven at room temperature in about 6-8 hours. Have care to cover them with a plastic cloth during the whole rising time.

Bake in a deck oven at 180-200°C for about 17 minutes.