



CROISSANTS (FIORDIMADRE)

LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

TYPE 00 STRONG FLOUR
CASTER SUGAR
WATER
FRESH YEAST
FIORDIMADRE

g 3000
g 250
g 2000
g 50
g 300

PREPARATION

Knead flour, sugar, yeast, FIORDIMADRE and half dose of water.
Pour the remaining water in 2-3 times and keep on kneading until the water is completely absorbed and the dough is velvet smooth.
Put in the proofer room at 30°C for about 3 hours.

SECOND DOUGH

INGREDIENTS

TYPE 00 STRONG FLOUR
CASTER SUGAR
UNSALTED BUTTER 82% FAT - SOFTENED
HONEY
SALT
EGG YOLKS
WATER
MILK 3.5% FAT

g 7000
g 1250
g 250
g 175
g 175
g 500
g 1500
g 1000

PREPARATION

Add flour, honey, sugar, salt, milk and 1/3 of the water to the first dough and knead.
Pour the remaining water in 2-3 times and keep on kneading until the water is completely absorbed.
Then, combine the egg yolks and, in the end, the softened butter, and keep on kneading until the dough is velvet smooth.
Divide the dough into 5kg portions and refrigerate for about 3 hours.

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

To Taste

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half (1.5 kg of butter or margarine for 1.5 kg 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 and make a 4-layer fold, then roll out again and make another 4-layer fold.

Let the laminated dough rest in the fridge for 2 hours 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 store into the proofer room. The temperature has to be not higher than 26°C, if the dough is laminated with butter, and not higher than 30°C if you use margarine instead.

When risen, bake at 180-190°C for 18-20 minutes.

AMBASSADOR'S TIPS

If you prefer, you can replace butter with margarine in the croissant dough.