



## WHOLE-GRAIN CROISSANTS (PANDORA INTEGRALE)

### PASTRY LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



#### WHOLE-GRAIN CROISSANT DOUGH

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##### INGREDIENTS

PANDORA GRAN SVILUPPO INTEGRALE

g 1000

WATER

g 400-430

FRESH YEAST

g 50

##### PREPARATION

Knead PANDORA INTEGRALE GRANDE SVILUPPO, yeast and water until you obtain a smooth dough.

Shape the dough into a ball, cover it with a cloth and let it rest for 5-10 minutes at room temperature (20-24°C).

#### LAMINATED DOUGH

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##### INGREDIENTS

MARBUR CROISSANT 20%

g 400

##### PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half 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 roll out again and make another 3-layer fold.

Let the laminated dough rest for 10-15 minutes.

## FINISHING

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### INGREDIENTS

EGGS

To Taste

### FINAL COMPOSITION

Roll out the dough to 4 mm and cut it into triangles of the desired weight.

Roll the triangles up well tight, bend the tips in order to give them a crescent shape and place them onto trays.

Store into the proofer room for 80-100 minutes at 28-30°C with relative humidity of the 80% (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).

Brush the croissants with beaten egg and bake in a deck oven at 190-200°C for about 20 minutes.

### TIPS:

-It is recommended to bake before the rising is at its maximum.