



## KNEADING: KNEAD ALL INGREDIENTS TOGETHER WITH THE EXCLUSION OF THE MARGARINE UNTIL A SMOOTH DOUGH IS OBTAINED, ROLL UP AND LEAVE TO REST AT 28-30°C FOR 60 MINUTES. PUT IN THE BATCH FREEZER A

INGREDIENTS		PREPARATION
PANDORA GRAN SVILUPPO WATER NATUR ACTIV CASTER SUGAR	g 1.000 g 450 g 120 g 30-50	DIRECT LEAVENING: leave in a rising room at 28-30°C with relative humidity of about 80% for 180 minutes approx.LEAVENING AFTER FREEZING: after having frozen the croissant just prepared, they can rise at room temperature (20-22°C) covered with a plastic sheet for 14 hours or in rising room at 30-32°C for 4 hours and 30 minutes.BAKING: glaze with egg and bake the croissants at 180-190°C for 18-20 minutes.

## STEP 2

## INGREDIENTS

BUTTER-PLATTE

g 400

