



IRCA CROISSANT 10

Complete mix to make delicious French croissants, exquisite pain au chocolat and pain au raisin.

PRODUCT DETAILS

COD 01070136

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

DOSES AND DIRECTIONS TO USE:

CROISSANT - PAIN AU CHOCOLAT - PAIN AU RAISIN

IRCA CROISSANT _____ g 1.000

Brewers yeast _____ g 50

Water _____ g 500-550

Pastry margarine or butter _____ g 400

DOUGH MAKING: knead IRCA CROISSANT, yeast and water reaching a smooth and velvety dough. Let rest 10 minutes at room temperature (20-24°C).

PROCEDURE: roll out the dough, put the margarine or the butter in the centre and fold up the dough so that to cover it completely.

Level and fold up in 2 layers the obtained flak dough; repeat one more time the levelling and folding operation, in order to obtain a total of 2 layers at 4.

After 10 minutes resting time roll out the dough (3-5 mm thickness) and give the desired shape.

RISING: put in rising room at 28-30°C for 60-80 minutes with relative moisture of 70% .

BAKING: bake at 180-200°C for about 20-22 minutes.

IMPORTANT POINT TO NOTE: the temperatures and the a.m. times can be modified by the operator according to the particular enviromental conditions and to the type of material used.

TECHNICAL DENOMINATION

semifinished product for pastry.