



## CROISSANTS 50% (PANDORA G.S.)

### STEP 1

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#### INGREDIENTS

PANDORA GRAN SVILUPPO	g 5.000
YEAST	g 400
FLOUR	g 5.000
SUGAR	g 750
UNSALTED BUTTER 82% FAT	g 500
SALT	g 60
EGGS	g 1.000
WATER	g 3.500-3.800

#### PREPARATION

PANDORA GRANDE SVILUPPO g 5.000 Yeast g 400 Flour g 5.000 Sugar g 750 Butter or cream margarine g 500 Salt g 60 Whole eggs g 1.000 Cold water (5-10°C) g 3.500-3.800 Margarine platte croissant--Knead until a smooth, velvety consistency has been obtained. Leave to rest at room temperature for 5 minutes. Roll out the dough and place the margarine in the centre (300g for every kilogramme of dough) and fold the dough over on itself so that the margarine is completely enveloped. Roll out the dough and fold into three layers; repeat the rolling out and folding procedure for a total of three folds of three layers, then leave to rest for 5 minutes. Finally roll out the dough again to a thickness of about 4 millimetres and cut into triangle shapes. Roll up the triangles tightly and place on baking sheets, curving the ends to create the traditional croissant shape. Leave in a rising room at 28-30°C with a relative humidity of about 80% for 60-80 minutes. Glaze with beaten egg and bake at 190-200°C for about 20 minutes

### STEP 2

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#### INGREDIENTS

MARBUR CROISSANT 20%