



KRANZ (PANDORA G.S.)

STEP 1

INGREDIENTS

PANDORA GRAN SVILUPPO	g 1.000
YEAST	g 90
WATER	g 310
EGGS	g 100-120

PREPARATION

PANDORA GRANDE SVILUPPO g 1.000 Yeast g 90 Very cold water (about 3°C) g 310 Whole eggs g 100-120 Platte croissant margarine g 900
KNEADING: knead the PANDORA GRANDE SVILUPPO, yeast, eggs and water until a smooth, velvety consistency has been obtained (noticeably more consistent than that for croissants). Roll up and leave to rest at room temperature (20-24°C) for 10 minutes. **METHOD:** roll out the dough, place the margarine in the centre and fold the dough over on itself so that the margarine is completely enveloped. Roll out again and fold to form three layers; repeat the rolling and folding procedure three times for a total of three three-layer folds; leave to rest in a refrigerator for 15 minutes. Finally roll out again to a thickness of 4 millimetres. Flatten it to a thickness of 3 millimetres, brush with beaten egg and sprinkle with sultanas; place a 2-millimetre thick layer of puff pastry on top. Glaze with egg and place another 3-millimetre sheet of pastry on top, glaze with egg and sprinkle with sultanas. Finally, cover with another 2-millimetre sheet of pastry. Flatten everything delicately to help the layers stick to each other then cut into 2 x 10 centimetre strips. Create the Kranz by twisting two strips around each other. **LEAVENING:** leave in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes. **DECORATION AND BAKING:** glaze with beaten egg, sprinkle with granulated sugar and bake at 190-200°C for 20-25 minutes.

STEP 2

INGREDIENTS

MARBUR CROISSANT 20%	g 900
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STEP 3

INGREDIENTS

GRANSFOGLIA	g 1000
WATER	g 450-500
BUTTER-PLATTE	g 700

STEP 4

INGREDIENTS

RAISINS	To Taste
EGGS	To Taste

STEP 5

INGREDIENTS

PEARL SUGAR	To Taste
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