



FRENCH-STYLE CROISSANTS MADE WITH CROISSANT PLUS

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DIFFICULTY LEVEL



CROISSANT DOUGH

INGREDIENTS

CROISSANT PLUS

YEAST

WATER - AT 20°C

LAMINATED BUTTER - AT 10-15°C

g 1000

g 30-40

g 400

g 400

PREPARATION

Knead the ingredients in a spiral kneading machine or in a plunging arm mixer, for 4-5 minutes until you obtain a dough which is still rough, not yet smooth.

Let it rest for at least 3 hours in the fridge.

Roll out the dough into a layer, lay the laminated butter in the center and fold the two sides to the center so that the square of butter is completely enclosed in the dough.

Roll out in order to shape the dough into a rectangle and fold again, so that you make a 4-layer fold.

Refrigerate for 15 minutes.

Roll out again and repeat the 4-layer fold twice, then let rest in the fridge for another 15 minutes.

FINAL COMPOSITION

Roll out the dough to 4-5 mm and cut it into triangles, then roll them up well tight. Place them onto trays and store into the proofer room at 24°C with relative humidity of the 70%.

Bake at 180-200°C for 17-20 minutes.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF