

Buttery French Croissants



A decadent buttery, fragrant and flaky viennoiserie pastry that goes well as a sandwich, or with spreads, or entirely on its own!



SERVING SIZE
36 pieces



SERVING SUGGESTION
Serve with a warm cup of coffee or tea.



INGREDIENTS

Item	g	%
Flour	1000.00	100%
Eggs	100.00	10%
Water	400.00	40%
Salt	20.00	2%
Sugar	150.00	15%
Saf Semi-Dry® Gold yeast	20.00	2%
Magimix® Light Green bread improver for Pre-proof frozen applications	15.00	2%
Livendo® BD100	30.00	3%
Butter	50.00	5%
Total	1,785.00	
Folding butter	450.00	

FEATURED PRODUCTS



PRE-PREPARATION

- Folding butter:
 - Put the folding butter on a large piece of baking paper.
 - Fold and wrap the baking paper around the butter (like an envelope).
 - With a rolling pin, roll the butter into a rectangle of 15 x 30cm.
 - Use the butter within 5 - 10 mins after the preparation.

PREPARE THE DOUGH

- Put all the ingredients in the mixer.
- In a spiral mixer, mix for 6 mins on low speed and 2 mins on high. The final dough temperature should be between 21 - 24°C.
- Gather the dough and make it into a block. Cover it with a cling wrap.
- Put the dough in the chiller for 12 to 24 hours.

SHAPING

- Laminate the dough in a rectangle shape of 30 x 60cm.
- Place the folding butter inside the dough and fold/wrap it like an envelope.
- Laminate the dough at a thickness of 8mm. Do a double fold of the dough (4 layers).
- Cover the dough with a cling wrap and refrigerate for 30 mins.
- Laminate the dough at a thickness of 8mm. Run a single fold (3 layers).
- Cover the dough with a cling wrap and refrigerate for 30 mins.
- Roll out the dough at 3.5mm thickness, in a rectangle of 56 x 35cm.
- Cut the dough sheet in triangles of 28cm (height) x 7cm (base). Roll the triangle sheet into a croissant shape.
- Proof for 120 - 150 mins at 25 - 30°C.

BAKING

- Do a layer of egg wash on top of each croissant before baking.
- Bake at 180°C in a convection oven for 16 - 18 mins.