

FRENCH-STYLE BUTTER CROISSANTS (CROISMART)

LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL

CROISSANT DOUGH

INGREDIENTS

CROISMART	g 1000
FRESH YEAST	g 20-40
WATER - COLD (5-10°C)	g 350-400
FULL-FAT MILK (3,5% FAT)	g 100

PREPARATION

Knead CROISMART, milk, yeast and half dose of water in a kneading machine.
While kneading, add the remaining water in 2-3 times, until the water is completely absorbed and the dough is velvet smooth.
Let the dough rest for 3 hours in the fridge.

LAMINATED DOUGH

INGREDIENTS

LAMINATED BUTTER	g 400

PREPARATION

Roll out the dough into a rectangular layer, lay the laminated butter onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.
Roll out in order to shape the dough into a rectangle and make a 4-layer fold, let the dough rest for at least 15 minutes, then roll out again and make another 4-layer fold.
Let the laminated dough rest in the fridge for another 15 minutes before working it.

FINISHING

INGREDIENTS

EGGS	To Taste

SUGAR SYRUP

INGREDIENTS

CASTER SUGAR	g 300
WATER	g 200

PREPARATION

Bring water and sugar to boil on a stove.

Keep on boiling for one minute, then remove from heat.

FINAL COMPOSITION

Remove the laminated dough from the fridge and roll it out to 4 mm.

Cut the dough into triangles of the desidered weight, roll them up well tight, from the base up, and bend the tips in order to give them a crescent shape.

Place them onto trays and store into the proofer room at 24-26°C with relative humidity of the 70%.

When risen, brush the croissants with beaten egg and bake in a deck oven at 180-200°C for 17-20 minutes.

Out of the oven, brush the warm croissant with the hot sugar syrup to enrich them with shiny gloss and extra taste.