



# SAVOURY CROISSANTS (FROSTY)

## SAVOURY LEAVENED PRODUCTS

### DIFFICULTY LEVEL



### CROISSANT DOUGH

#### INGREDIENTS

TYPE 00 STRONG FLOUR

CASTER SUGAR

MARBUR CAKE 20%

SALT

EGGS

WATER

FROSTY

FRESH YEAST

g 1.000

g 60

g 70

g 20

g 50

g 400-450

g 15

g 40

#### PREPARATION

Knead flour, sugar, salt, eggs, yeast, FROSTY and half dose of water.

Pour the remaining water in 2-3 times, until the water is completely absorbed.

Then, add MARBUR CREMA and keep on kneading until the dough is quite dry and soft.

Cover the dough with a cloth and let it rest for 5 minutes at room temperature (20-24°C).

### LAMINATED DOUGH

#### INGREDIENTS

MARBUR CROISSANT 20%

g 340

#### PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half (250g of margarine for 1kg of dough) 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 again and make a 3-layer fold, then repeat this step twice, making three 3-layer folds in total.

Let the laminated dough rest for 5 minutes before working it.

## FINISHING

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### INGREDIENTS

EGGS

To Taste

### FINAL COMPOSITION

Roll out the laminated dough to 4 mm and cut into triangles.

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 for 70-80 minutes at 28-30°C with relative humidity of the 70-80%.

When risen, brush the savoury croissants with beaten egg and bake at 180-200°C for about 15-18 minutes.