

# CROISSANTS (TRIAL THERMOTECH)

LEAVENED PRODUCT FOR BREAKFAST

**DIFFICULTY LEVEL**

## CROISSANT DOUGH

### INGREDIENTS

| | |
|---|---|
| TYPE 00 STRONG FLOUR | g 5000 |
| FRESH YEAST | g 250 |
| CASTER SUGAR | g 750 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 500 |
| SALT | g 60 |
| TRIAL THERMOTECH | g 50 |
| EGGS | g 1000 |
| WATER | g 1300-1500 |

### PREPARATION

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

Pour the remaining water in 2-3 times.

Then, add the softened butter and keep on kneading until the dough is velvet smooth.

Cover the dough with a cloth and let it rest for 20-30 minutes at room temperature.

## LAMINATED DOUGH

### INGREDIENTS

| | |
|---|---|
| MARBUR CROISSANT 20% | To Taste |

### PREPARATION

Roll out the dough into a rectanglular 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 in the fridge for 15 minutes before working it.

## 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 80-90 minutes at 28-30°C with relative humidity of the 80%.

Brush the croissants with beaten egg and bake in a deck oven at 190-200°C for about 20 minutes.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

### AMBASSADOR'S TIPS

If you prefer, you can replace butter with margarine in the whole recipe.