

BRIOCHE CROISSANTS (PANDORA)

PASTRY LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL

BRIOCHE CROISSANT DOUGH

INGREDIENTS

PANDORA	g 1000
EGGS	g 100
FRESH YEAST	g 50
WATER - (20-24°C)	g 300-350

PREPARATION

Knead PANDORA, eggs, yeast and water until you obtain a velvet smooth dough.

Shape the dough into a ball and let it rest for 10 minutes at room temperature.

LAMINATED DOUGH

INGREDIENTS

MARBUR CROISSANT 20%	g 150

PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT 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 again and make a 3-layer fold, then roll out again and make another 3-layer fold.

Let the laminated dough rest for 10 minutes.

BRIOBIG GLAZE

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

PREPARATION

Beat BRIOBIG and egg whites for a few minutes.

Cover with cling film and store in the fridge until you need to use it.

FINISHING

INGREDIENTS

EGGS	To Taste
PEARL SUGAR	To Taste

FINAL COMPOSITION

Roll out the dough to 4 mm and cut it into triangles of the desidered weight.

Roll the triangles up well tight, from the base up.

Bend the tips in order to give them a crescent shape and place them onto trays.

Store into the proofer room for 60 minutes at 28-30°C with relative humidity of the 80%.

Brush the croissants with beaten egg or coat them with BRIOBIG GLAZE and pearl sugar.

Bake at 200°C for about 20 minutes in a deck oven.

TIPS:

-It is recommended to bake before the rising is at its maximum.