

Croissant



RECIPE

Bread Flour :	1000 gr
Milk:	260 gr
Water :	250 gr
Liquid Sourdough:	50 gr
Fresh Yeast:	40 gr
Sugar:	120 gr
Salt:	20 gr
Butter:	50 gr

Mixing in Planetary Mixer:

3 min S*1 + 8 min S2 (until full development)

Dividing: 1800 gr

1st Fermentation: 30 minutes at room temperature (1 fold)
then keep 15 hours in bulk in chiller

Folding: add 500 gr of butter, Give double folds and single fold.

Shaping: 80 gr croissant

Proofing: 90 minutes at 25 Degrees Celsius and 80% RH

Baking in Rack Oven: at 170 Degrees Celsius for
19 minutes

Tips: For a better shine, add some whipping cream to
Your eggwash.

