

Chia con Carne Croissants

using IREKS CHIA BREAD MIX



Recipe for 160 pieces

Dough:

Wheat flour	1.500 kg
IREKS CHIA BREAD MIX	1.500 kg
Margarine	0.120 kg
Yeast	0.120 kg
<u>Water, approx.</u>	<u>1.560 kg</u>
Total weight	4.800 kg

Mixing time: 3 + 2 minutes, spiral mixer

Dough temperature: 23° C

Instructions for use: Fold in 0.250 – 0.300 kg roll-in shortening per each kg dough giving three single turns. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax for 15 – 30 minutes.

Chili con carne filling:

Vegetable oil	0.020 kg
Onions, diced	0.300 kg
Carrots, grated	0.300 kg
Brisket of beef, diced	0.200 kg
Beer	0.300 kg
Tinned tomatoes, chopped	0.800 kg
70 % dark chocolate powder	0.030 kg
Smoked paprika powder	0.020 kg
Garlic powder	0.020 kg
Cumin, ground	0.020 kg
Chilli powder	0.010 kg
Salt	0.010 kg
Pepper, ground	0.005 kg

Scaling weight: approx. 0.015 kg

Instructions for use: Fry the onions, carrots and brisket of beef in hot vegetable oil, add the beer and bring to the boil. Boil for 5 minutes, then add the tinned tomatoes and subsequently the remaining ingredients. Boil for 30 minutes on medium heat.

Final proof: approx. 30 minutes

Instructions for use: Roll the dough out to a thickness of approx. 3 mm and cut into triangles. Subsequently, fill with the chilli con carne filling and roll up as for croissants. If desired, press into grated cheese and allow to prove. Bake after the final proof.

Baking temperature: 210° C

Baking time: approx. 18 minutes