

Croissants using IREKS NO. 8 and VOLTEX

Wheat flour	3.500 kg
IREKS NO. 8	1.500 kg
VOLTEX	0.050 kg
Sugar	0.250 kg
Margarine	0.150 kg
Salt	0.025 kg
Yeast	0.250 kg
Water, approx.	2.750 kg
Total weight	8.475 kg

Mixing time: 3 + 3 minutes

Dough temperature: 20° C

Bulk fermentation time: 10 minutes

Scaling weight: 0.060 kg

Final proof: approx. 60 minutes

Baking temperature: 220° C, dropping

Baking time: 17 – 20 minutes

Instructions for use: After the bulk fermentation time, laminate the dough with 25 % fat (on dough weight) giving two double turns. Before moulding the croissants, allow to rest for 15 – 20 minutes in the refrigerator.

