

Croissant using MELLA BRIOCHE POF

MELLA BRIOCHE POF	10.000 kg
Yeast	0.400 kg
Water, approx.	4.500 kg
<hr/> Total weight	<hr/> 15.000 kg

Mixing time: 3 + 3 minutes

Dough temperature: 20 – 22° C

Bulk fermentation time: 15 minutes

Intermediate proof: none

Instructions for use: After the bulk fermentation time, fold in 0.250 – 0.300 kg roll-in shortening per each kg dough giving three simple turns. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax in the refrigerator for 15 – 20 minutes. Roll out the croissant dough to a thickness of approx. 2.9 mm and a width of 50 cm. Cut triangles of 25 x 12 cm (height x width), process into croissants and allow to prove.

Final proof: 30 – 40 minutes

Baking temperature: 210° C, giving slight steam

Baking time: 15 – 18 minutes (for stabilization, open the damper 3 – 5 minutes before unloading from the oven)