

Berry Croissants

using MELLA-CROISSANT

Wheat flour	10.000 kg
MELLA-CROISSANT	2.500 kg
Butter/Margarine	0.400 kg
Yeast	0.600 kg
<u>Water, approx.</u>	<u>6.500 l</u>
Total weight	20.000 kg

Mixing time:	3 + 3 minutes
Dough temperature:	approx. 20° C
Bulk fermentation time:	approx. 15 minutes in the freezer
Intermediate proof:	15 – 20 minutes in the refrigerator
Processing:	croissants
Final proof:	approx. 50 minutes
Baking temperature:	200° C, giving a little steam
Baking time:	approx. 22 minutes

REÇETE SERVİSİ

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**STREET
FOOD***
*[baked]
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İREKS

Instructions for use:

After the bulk fermentation time, fold in 0.250 kg roll-in shortening per each kg dough with two single and one double turn. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax in the refrigerator. Roll the croissant dough out to a thickness of approx. 2.5 mm and a width of 50 cm. Cut triangles of 25 cm x 12 cm (height x width), process into croissants and allow to prove. Freeze at ½ proof and put into plastic bags for stockpiling in the freezer. For baking, place the dough pieces on trays laid out with baking paper and allow to thaw for approx. 20 minutes. Subsequently, load giving a little steam and open the damper for 3 – 5 minutes for stabilization before unloading from the oven. Cut the cooled croissants, fill with cream cheese and jam and decorate with mixed berries.



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