

Croissants using IREKS FROST and BACKEXTRAKT



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| Wheat flour type 550 | 10.000 kg |
| IREKS FROST | 0.300 kg |
| BACKEXTRAKT | 0.200 kg |
| Whole egg | 0.400 kg |
| Butter | 0.300 kg |
| Sugar | 1.000 kg |
| Salt | 0.200 kg |
| Yeast | 0.500 kg |
| Water, approx. | 4.200 l |
| Total weight | 17.100 kg |

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: 16 – 18° C

Bulk fermentation time: approx. 60 minutes in the refrigerator

Scaling weight: 0.070 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, fold in 0.300 kg roll-in shortening per each kg dough giving two double turns. Allow the ready-folded dough to relax in the refrigerator for 15 – 20 minutes and roll out to a thickness of 3.0 – 3.5 mm. Subsequently, cut triangles of 12 x 24 cm, roll up and allow to prove. After the final proof, wash/spray with egg and bake without steam.

Final proof: 60 – 90 minutes

Baking temperature: 180° C, without steam

Baking time: approx. 15 minutes