

Croissants



Ingredients

Croissants

Flour	100%	10000g
Salt	2%	200g
Yeast	4%	400g
Sugar	5%	500g
Sonplus Toast Export	0.3%	30g
Water (2°C) approx.	50%	5000g

Add

Butter/margarine	25%
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Working Method

Kneading	Mix all ingredients into a dough which is not fully developed
Dough temperature	Approx. 20°C
Dough rest	Approx. 10 minutes in refrigerator or freezer
Processing	Fold the margarine or butter into the dough. Dutch or French method. In between give a doughrest (Approx. 10 minutes) in the refrigerator or freezer
Moulding	Roll the dough into a slice with a thickness of approx. 2.5 mm. Cut triangles (18x20x20 cm). Then mould into the shape of croissants
Final proof	Approx. 60 minutes at 28°C
Baking	Approx. 18 minutes at 220°C, with steam



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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