

# Croissants



## Ingredients

### Croissants

Flour	100%	10000g
Sugar	12%	1200g
<b>Proson Luxe au Beurre</b>	<b>5%</b>	<b>500g</b>
Fresh Yeast	3%	300g
<b>Proson Krokant Malt (crusty malt)</b>	<b>2%</b>	<b>200g</b>
Salt	1,5%	150g
Water approx.	50%	5000g

### Laminate

Butter for laminating, approx.	60%	6000g
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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. 10/15 minutes in the refrigerator
Laminate	Fold the butter plastically before folding (40% of the dough, = approx. 60% of the flour) Laminate it, fold in once in four (1 x 4) Let the dough rest in the refrigerator After 15 minutes laminate it again, fold it once in four (1 x 4) Let the dough rest again in the refrigerator
Moulding	Roll the dough into a slice with a thicknees of approx. 2.5 mm Cut into triangles (18 x 20 x 20 cm) and roll them as a croissant Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes at 28°C
Baking	Approx. 20 minutes at 225°C with steam

## Extra Information

Remarks	Max. shelf life of the dough is about 8 weeks.
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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