

# Croissants Au Beurre



## Ingredients

### Croissants Au Beurre

Flour	100%	10000g
Sugar	10%	1000g
Fresh Yeast	6%	600g
<b>Proson Luxe au Beurre</b>	<b>5%</b>	<b>500g</b>
Salt	1,5%	150g
<b>Proson Freeze</b>	<b>1%</b>	<b>100g</b>
Water approx.	44%	4400g

### Laminate

Butter for laminating, approx.	60-65%	6000-6500g
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## Working Method

Kneading	Mix all ingredients into a dough which is not fully developed
Dough temperature	Approx. 22°C
Dough rest	Approx. 30 minutes in the refrigerator
Laminate	Fold the butter plastically before folding (30-45% of the dough, = approx. 60-65% 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 three (1 x 3) Let the dough rest again in the refrigerator
Moulding	Roll the dough into a slice with a thicknees of approx. 2 mm Cut into triangles (12 x24 x 24 cm) and roll them up as a croissant Place the dough pieces on baking sheets
Final proof	Approx. 60 minutes at 28°C
Baking	Approx. 15-20 minutes at 230°C with steam



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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