

# Croissants Authentic



## Ingredients

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Flour	100%	10000g
Sugar	12%	1200g
<i>Proson Luxe au Beurre</i>	5%	500g
Fresh Yeast	3%	300g
<i>Proson Krokant Malt (crusty malt)</i>	2%	200g
Salt	1,5%	150g
Water approx.	52%	5200g

### Laminate

Butter for laminating, approx.	50%	5000g
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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. 12 hours in the refrigerator
Laminate	Fold the butter plastically before folding (30% of the dough, = approx. 50% 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. 2.5 mm Cut into triangles (18 x 20 x 20 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. 20 minutes at 220°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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