

Croissants (Proofing Interruption)



Ingredients

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Flour	100%	10000g
Sugar	12%	1200g
Proson Luxe au Beurre	5%	500g
Fresh Yeast	3%	300g
Proson Freeze	3%	300g
Salt	1,5%	150g
Water approx.	50%	5000g
Laminate		
Butter for laminating, approx.	71.3%	7130g

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 the refrigerator
Processing	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 four (1 x 4) Let the dough rest again in the refrigerator
Moulding	Roll the dough into a slice with a thickness 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
Freeze	Freeze it immediately after moulding
Heating	With the brake prover: Place the dough a day before baking in the brake prover and use the rolls programme indicated on the cabinet. With the zero degrees fridge: Place the dough the day before baking in the zero degrees fridge Warm up the dough gradually, be cautious with dehydration
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
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e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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