

Fruit Croissant



Ingredients

Fruit Croissant

Flour	100%	10000g
QS Vruchten Geel (Fruit Bread)	10%	1000g
Fresh Yeast	6%	600g
Salt	1,5%	150g
Water approx.	60%	6000g

Filling

Cranberry	30%	3000g
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Laminate

Margarine specially for laminate	30%	3000g
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Working Method

Kneading	Mix all ingredients into a dough which is not fully developed. After kneading directly mix the filling in
Dough temperature	Approx. 20°C
Scale	Scale dough pieces which are good to process. Mold them square to roll
Dough rest	Approx. 10 minutes in the refrigerator
Processing	Fold the crusted margarine or butter in the dough. In the three and a half French turns (three times three). In between turns chill the dough in the refrigerator.
Moulding	Roll the dough into a slice of approx. 2,5 mm thick. Cut into triangles (18x20x20). Then mould croissants
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 approx. 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. Our specialists are glad to assist you.

Bakery Ingredients

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