

Croissants using MELLA-CROISSANT



Wheat flour type 550	10.000 kg
MELLA-CROISSANT	2.500 kg
Butter/Margarine	0.400 kg
Yeast	0.600 kg
Water, approx.	6.500 l
<hr/> Total weight	<hr/> 20.000 kg

Mixing time: 3 + 3 minutes, spiral mixer

Dough temperature: 20 – 22° C

Bulk fermentation time: 15 minutes

Intermediate proof: 15 – 20 minutes

Instructions for use: Fold in 0.250 kg butter per each kg dough giving two double turns. It is recommended to observe short relaxation times between the turns and to not go below a thickness of approx. 10 mm. Allow the ready-folded dough to relax once again in the refrigerator for 30 minutes and process into croissants.

Final proof: 50 – 60 minutes

Baking temperature: 220° C

Baking time: 15 – 18 minutes