

## Combicorn Doppelmalz Croissant

The flexible base mix for all your multigrain bread and roll specialities. You control your own dosage from 5 – 50 % on flour weight. Contains luxury grains and seeds such as sunflower seeds, linseeds, sesame seeds, oats, maize and malt.

Ingredients	%	Batch Weight
<b>Combicorn Doppelmalz</b>	<b>100</b>	<b>0.500 kg</b>
Water	66	0.330 kg

### Preparation Instructions

1. Mix Combicorn Doppelmalz and water together and let it soak for 20 – 30 minutes



Ingredients	%	Batch Weight
Wheat flour	100	2.000 kg
<b>Soak dough</b>	<b>50</b>	<b>0.500 kg</b>
Fresh yeast	3	0.060 kg
<b>VX2 –T</b>	<b>1</b>	<b>0.020 kg</b>
Salt	2	0.040 kg
<b>Meisterback Margarine</b>	<b>5</b>	<b>0.100 kg</b>
Water – variable	55	1.100 kg
Sugar	5	0.100 kg
Cumin Seeds	1	0.020 kg
<b>Goldzieh Margarine</b>	<b>50</b>	<b>1.000 kg</b>

### Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
2. Dough temperature 26 – 28°C
3. Once the dough is developed, place it into a lightly oiled container and cover with plastic. Rest for 10 minutes
4. Turn the dough out onto a floured surface laminate the dough with 1kg of croissant or Danish margarine or butter using the 'French Method'
5. Give 3 'single folds with resting in the refrigerator between folds
6. Roll out to 4 mm in thickness and cut for croissants
7. Roll up into the crescent shape or leave straight
8. Place into the proofer and proof for 50 – 60 minutes or until desired size has been reached
9. Eggs wash gently and sprinkle with flaked salt and cumin seeds

### Baking Instructions

1. Place into a preheated oven set at 220°C with a small amount of steam if desired
2. Bake for a total of 18 – 20 minutes