

Croissant with Maître Croissant Fin

Maître Croissant Fin a premium laminating margarine with encapsulated butter flavour

Ingredients	%	Batch Weight
Wheat Flour	100	2.500 kg
Sugar	8	0.200 kg
Milk Powder	2	0.050 kg
Dry Yeast	2	0.050 kg
Salt	2	0.050 kg
VX2 – T	2	0.050 kg
Water cold	60	1.375 kg
Maître Croissant Fin		1.000 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 4 + minutes with high speed
2. Dough temperature 22 – 24°C
3. Once the dough is developed, place it on a tray and cover the dough
4. Place the dough into a freezer for 30 – 45 minutes to relax
5. Take it out the freezer and give it two single fold
6. Place back into the freezer for 15 minutes and give the last fold
7. place back into the freezer and let it relax for 20 – 30 min
8. Sheet the croissant dough to 2 – 3 mm depending on size you prefer
9. Cut to triangle shape and roll up
10. Proof at for 40 – 50 minutes. The croissant dough pieces should be approximately 90% proofed
11. Remove from the proofer
12. Brush with egg wash

Baking Instructions

Place into a preheated oven set at 210°C
Bake for a total of 15 – 16 minutes reducing the heat to 200°C

Variations & Serving Suggestions

You can bake the croissant without egg wash just bake with steam. Open the oven vent
for the last 4 minutes of baking to release the steam