

Kraftkorn Croissants

Kraftkorn Croissant - a tasty multigrain croissant.
the use of Kraftkorn Mix Export in combination with VX2 T gives an optimal volume to the product and a soft and tasty crumb with a typical malty flavour.

Ingredient	%	Batch Weight
Kraftkorn Mix Export	30	0.600 kg
Wheat flour	70	1.400 kg
VX2 – T	.5	0.010 kg
Water	55	1.100 kg
Yeast fresh or	4	0.080 kg
Dried Yeast	2	0.040 kg



Preparation Instructions

1. Mix all ingredients together at medium speed for 6 minutes.
2. Use half the amount of water and fill up with crash ice.
3. Dough temperature: 22 – 24°C
4. Rest the dough for about 15 minutes

Laminating Margarine:

Ingredient	%	Batch Weight
Maitre Croissant fin	25	1 kg per 4 kg dough

Preparation Instructions

1. Laminates the rested dough with the margarine by giving 3 single folds.
2. Give rest between each fold for 15 –30 minutes.(chill in fridge)
3. Than roll out to 3 – 3.5 on the dough sheeter and cut out and roll up the croissants.
4. proof for about 50 minutes approximately, also longer is possible.

Baking instructions

1. Place into a preheated oven set at 210°C with steam
2. Open the vents 3 minutes before end of baking time for ensuring a nice crust.

Variations & Serving Suggestions