



CATEGORY

Confectionery



FINISHED PRODUCT

Confectionery, Croissant

SAFFRONS CROISSANT

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour	1.500	100.00
Water	0.750	50.00
Sugar	0.150	10.00
Full fat milk	0.050	3.00
Salt	0.030	2.00
Total Weight: 2.480		

Group lamination

Ingredient	KG	%
Bakels Karité Gold	0.750	29.00
Total Weight: 0.750		

Group saffran

Ingredient	KG	%
Aromatic Saffron Extract	-	-
Total Weight: 0.000		

METHOD

Run with cold ingredients and mix the dough moderately.
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Wrap the dough and refrigerate, preferably overnight.

Take 200g of dough and mix in the saffron to a suitable color.

Roll the dough with 750g, 4x2 strokes. cool between strokes, keep dough around 14-15 C.

Cut to the appropriate size, and fill with manure remnants mixed with saffron.

Ferment slowly in a fermenter cabinet at about 32 C for 2 hours.

Bake at 200C for 17-18 minutes.

Wrap the dough and refrigerate, preferably overnight.

Take 200g of dough and mix in the saffron to a suitable color.

Roll the dough with 750g, 4x2 strokes. cool between strokes, keep dough around 14-15 C.