

Saffron Almond Sweet

using IREKS CROISSANT MIX
and GOLDEN PASTRY CREAM

(Recipe for approx. 250 pieces)

Dough:

Wheat flour	10.000 kg
IREKS CROISSANT MIX	2.000 kg
Butter	1.500 kg
Salt	0.175 kg
Instant yeast	0.200 kg
Water, approx.	6.000 l
Total weight	19.875 kg

Mixing time:	spiral: 3 minutes slow, 6 minutes fast
Dough temperature:	26° C – 27° C
Bulk fermentation time:	none
Scaling weight:	2.400 kg for 30 pieces
Processing:	round and long
Intermediate proof:	15 minutes
Final proof:	approx. 30 minutes
Baking temperature:	approx. 175° C, without steam
Baking time:	approx. 13 minutes
Topping:	almonds

RECIPE SERVICE



To find the contacts
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Filling:

GOLDEN PASTRY CREAM	0.500 kg
Almond powder	1.500 kg
Water, approx.	1.500 l
Total weight	3.500 kg

Mixing time: Mix all the ingredients together for 3 minutes on medium speed.

Scaling weight: approx. 0.014 kg

Instructions for use: After mixing, scale into pieces of 2.400 kg each and allow to relax for approx. 15 minutes. Subsequently, divide into 30 pieces and mould the dough pieces long. After a short relaxation time, roll/press the dough pieces flat and, using a piping bag, pipe with strips of the filling of approx. 0.014 kg each. Subsequently, close the dough pieces, mould long and roll into snails. Allow to prove on a baking tray with baking paper. Spray with water at full proof, sprinkle with nibbed almonds, sieve liberally with icing sugar and bake, without steam.



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