

## Croissants using IREKS FROST



Wheat flour	10.000 kg
IREKS FROST	0.200 kg
Sugar	0.600 kg
Butter	0.500 kg
Whole egg	0.200 kg
Salt	0.200 kg
Instant yeast	0.180 kg
Water, approx.	5.000 l
<b>Total weight</b>	<b>16.880 kg</b>

Mixing time: 3 + 3 minutes

Dough temperature: 20° C

Bulk fermentation time: none

Intermediate proof: 15 minutes

Instructions for use: Fold 0.300 kg shortening into 1.000 kg dough giving two double turns. We recommend observing short relaxation times between the single turns. Allow the ready-folded dough to relax in the refrigerator for approx. 60 minutes. Roll out the croissant dough to a thickness of approx. 3.0 mm and a width of 50 cm. Cut triangles of 25 x 12 cm (height x width), shape into croissants and allow to prove.

Final proof: 30 – 40 minutes

Baking temperature: 210° C, giving steam

Baking time: 15 – 18 minutes

