Croissants using CROISSANT-MIX

Wheat flour	10.000 kg
CROISSANT-MIX	2.500 kg
Butter/Margarine	0.400 kg
Instant yeast	0.150 kg
Water, approx.	6.500 l
Total weight	19.550 kg

Mixing time:	3 + 5 minutes
Dough temperature:	16 – 18° C
Bulk fermentation time:	approx. 15 minutes
Intermediate proof:	none
Instructions for use:	After the bulk fermentation time, fold in 0.250 kg roll-in shortening per each kg dough giving three single turns. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax for approx. 60 minutes in the refrigerator. Roll the croissant dough out to a thickness of approx. 3 mm with a width of 50 cm. Cut triangles of 25 x 12 cm (height x width), process into croissants and allow to prove.
Final proof:	90 – 120 minutes
Baking temperature:	210 – 220° C
Baking time:	15 – 18 minutes For stabilization, open the damper 3 – 5 minutes before unloading from the oven.

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