



Food Ingredients Specialist. Since 1953.

Croissant Lab

Mode of use croissant

Croissant lab	g 1000
Water	g 350
Fresh yeast	g 70
Margarine for Croissant	g 400

Knead product with yeast and water until smooth dough; give a 15-minute rest.

Combine margarine loaf by giving 1 round of folds to 3.

Pull and give 2 folds to 3; give it a rest of 5 min, then pull and give a fold of 4.

Cut into triangles and roll up.

Bake in cell for 90 minutes at 30°C and 90% Relative Humidity.

Polish with egg yolk and cover with sugar.

Bake at 180 to 190°C for 20 to 25 minutes.

Mode of use Brioches

Croissant lab	g 1000
Water	g 350
Fresh yeast	g 70
Margarine crema cake	g 400
Egg yolks	n. 2

Knead all ingredients until smooth dough; give a 30-minute rest.

Form into desired size.

Bake in cell for 90 minutes at 30°C and 90% Relative Humidity.

Polish and/or coat with amaretto icing or granulated sugar.

Bake at 180 to 190°C for 20 to 25 minutes.