



Food Ingredients Specialist. Since 1953.

Kroissant Evo

Mode of use

Kroissant Evo	g	1000
Water	g	350
Eggs	n.	2
Fresh yeast	g	45

Knead all ingredients until the dough is smooth and elastic (23/24 °C).

Give 15 minutes rest.

Incorporate 400 g flat croissant margarine and as desired give 2 folds to 4 or 3 folds to 3.

Let dough rest for about 10 minutes and roll to desired height.

Cut into triangles and shape.

Let rise for 60/75 minutes at 30 °C 80% R.H.

Finish and bake as usual.