



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Bread Rolls, Croissant, Speciality
Bun

CROISSANTS

OVERVIEW

Using Baktem Red

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	2.000	100.00
Bakels Instant Active Dried Yeast	0.040	2.00
Baktem Red V	0.200	10.00
Sugar	0.200	10.00
Water (Variable)	1.000	50.00
Total Weight:	3.440	

Group 2

Ingredient	KG	%
Cake Margarine or Butter	1.100	55.00
Total Weight:	1.100	

METHOD

Place Group 1 in the mixing bowl and develop the dough with dough hook.

2. Rest the dough for approximately 30-40 minutes.
3. Roll the dough into a square.
4. Form Group 2 into a block.
5. Place the block in the middle of the dough square and fold the corners of the dough over the BAKELS CAKE MARGARINE/butter.
6. Give one half turn and rest for 15-20 minutes.
7. Give one book turn and rest for 15-20 minutes.
8. Give one half turn and rest for 15-20 minutes.
9. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth.
10. Roll dough out to required thickness.
11. Cut into croissant triangles.
12. Proof in final prover at approximately 40-45°C, 75-80% humidity.
13. Bake at 220°C.

Notes: Best results are obtained by using cold water.