

Croissants using STABILASE and IREKS MALT EXTRACT K



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
STABILASE	0.300 kg	3 %	0 lb	10.5 oz
IREKS MALT EXTRACT K	0.300 kg	3 %	0 lb	10.5 oz
Sugar	1.000 kg	10 %	2 lb	3.5 oz
Whole liquid eggs	0.400 kg	4 %	0 lb	14 oz
Butter	0.300 kg	3 %	0 lb	10.5 oz
Salt	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.500 kg	5 %	1 lb	1.5 oz
Water, approx.	4.500 kg	45 %	9 lb	14.5 oz
Total weight	17.500 kg		38 lb	8 oz

Mixing time: 4 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: 16 – 18° C (61 – 64° F)

Bulk fermentation time: approx. 60 minutes in the refrigerator

Scaling weight: 0.070 kg (2.5 oz)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, fold in 0.300 kg (10.5 oz) roll-in shortening per each kg (2 lb 3.5 oz) dough giving two double turns. Allow the ready-folded dough to relax in the refrigerator for 15 – 20 minutes and roll out to a thickness of 3.0 – 3.5 mm (0.12 – 0.14 inches). Subsequently, cut triangles of 12 x 24 cm (4.7 x 9.4 inches), roll up and allow to prove. After the final proof, wash/spray with egg and bake without steam.

Final proof: 60 – 90 minutes

PERFECTION

RECIPE SERVICE



Baking temperature: 180° C (356° F), without steam

Baking time: approx. 15 minutes