

Multigrain Croissants

using SOVITAL and EXCEL MN CONCENTRATE



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
SOVITAL	2.500 kg	25 %	5 lb	8 oz
EXCEL MN CONCENTRATE	0.100 kg	1 %	0 lb	3.5 oz
Sugar	0.500 kg	5 %	1 lb	1.5 oz
Butter/Margarine	0.300 kg	3 %	0 lb	10.5 oz
Salt	0.050 kg	0.5 %	0 lb	1.8 oz
Fresh yeast	0.600 kg	6 %	1 lb	5 oz
<u>Water, approx.</u>	<u>6.000 kg</u>	<u>60 %</u>	<u>13 lb</u>	<u>3.5 oz</u>
Total weight	20.050 kg		44 lb	1.8 oz

Mixing time: 3 minutes slow + 3 minutes fast (spiral mixer)

Dough temperature: 20° C (68° F)

Bulk fermentation time: 10 minutes

Intermediate proof: none

Instructions for use: Fold in 0.250 kg – 0.300 kg (9 oz – 10.5 oz) roll-in shorting per each kg (2 lb 3.5 oz) dough giving three single turns. Allow to relax for 15 – 20 minutes between each individual turn. Roll the croissant dough out to a thickness of approx. 3 mm (0.12 inches) and process as usual for croissants.

Topping: as desired

Final proof: approx. 60 minutes

Baking temperature: 220° C (428° F), giving steam
Baking time: approx. 20 minutes