



## BAKELS CROISSANT & DANISH MIX

### OVERVIEW

The croissant is a light flaky crescent shaped roll traditionally eaten as a breakfast roll. Croissants are very popular in France and are now increasing in popularity in many other countries. „They are best served from the oven and are broken and eaten, often without extra butter as the recipe itself contains a fairly high level. They are delicious when eaten with ham or honey.„ Croissants can be prepared the day before and reheated before serving. They can also be stored for longer periods in the freezer.„ Croissants made from BAKELS CROISSANT AND DANISH MIX have excellent light and flaky properties and the dough is easy to handle. For convenience the dough can be made up and stored in a refrigerator and used during the day as required.„ Although croissants are a traditional breakfast roll they are delicious served at any time of the day.„ Excellent quality Danish pastries can be prepared from BAKELS CROISSANT AND DANISH MIX by the addition of sugar and eggs. The dough is then prepared in the same way as for croissants and can also be stored in the refrigerator until ready to be made up. „BAKELS CROISSANT AND DANISH MIX is packed in a 15kg bag.

### USAGE

Add yeast and water then mix into a dough before layering with pastry margarine or butter.

### INGREDIENTS

Wheat Flour, Gluten Flour, Vegetable Oil, Salt - Iodised, Sugar, Malt Flour, Emulsifier (472e,481,471), Flour Improver (300), Enzymes

## PACKAGING

| Code    | Size | Type        | Palletisation |
|---------|------|-------------|---------------|
| 3937-51 |      | Plastic bag |               |

## METHOD

### Group 1

| Ingredient                      | KG           |
|---------------------------------|--------------|
| Bakels Croissant and Danish Mix | 2.000        |
| -                               | 0.025        |
| Water- iced                     | 1.100        |
| <b>TOTAL WEIGHT</b>             | <b>4.125</b> |

**Total Weight: 7.250**

### Group 2

| Ingredient          | KG           |
|---------------------|--------------|
| Butter              | 1.000        |
| <b>TOTAL WEIGHT</b> | <b>1.000</b> |

**Total Weight: 1.000**

## DESCRIPTION

1. Mix Group 1 ingredients together and develop thoroughly.,2. Pin out on bench to 10mm thickness.,3. Place firm butter on 1/2 the dough and fold dough over.,4. Give 3 half turns with resting period in a cooler between turns.,5. Sheet out to 3mm thickness. ,6. Cut into triangles 150mm along base 200mm along two other sides. ,7. Roll up from the base and shape into a crescent.,8. Place on baking trays.,9. Dry prove at room temp then bake at 200° C (390° F) for approx 15mins. ,10. If using Compressed Yeast, use 75g in the above recipe.



### STORAGE

Cool, dry and dark conditions  
up to



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### ALLERGENS

Gluten



### CATEGORY

Bread & Yeast Compounds, Bread Premixes & Concentrates