



CATEGORY

Bread, Buns & Rolls

CROISSANTS

INGREDIENTS

Group 1

Ingredient	KG	%
HERCULES ROLL MIX	2.000	100.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.035	1.80
Water (Iced 5°C)	1.100	55.00
Total Weight:		3.135

Group 2

Ingredient	KG	%
<u>Butter or ROYAL DANISH TWIN ALL VEG</u>	1.000	50.00
Total Weight:		1.000

METHOD

Mix Group 1 together and develop thoroughly. Poll out on bench to 10mm thickness. Place Group 2 on half the dough and fold dough over. Give three half turns with resting period in the cooler between turns. Sheet out to 3mm thickness. Cut into triangles 150mm along base 200mm along other two sides. Roll up from the base and shape into a crescent. Place on baking trays. Dry proof at room temperature then bake at 200°C for approximately 15 minutes.

BAKELS CROISSANT & DANISH MIX

INGREDIENTS

Group 1

Ingredient	KG	%
<u>BAKELS CROISSANT & DANISH MIX</u>	2.000	100.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.025	1.30
Water - iced	1.100	55.00
Total Weight:		3.125

Group 2

Ingredient	KG	%
<u>ROYAL DANISH TWIN ALL VEG</u>	1.000	50.00
Total Weight:		1.000

METHOD

Mix Group 1 together and develop thoroughly. Poll out on bench to 10mm thickness. Place Group 2 on half the dough and fold dough over. Give three half turns with resting period in the cooler between turns. Sheet out to 3mm thickness. Cut into triangles 150mm along base 200mm along other two sides. Roll up from the base and shape into a crescent. Place on baking trays. Dry prove at room temperature then bake at 200°C for approximately 15 minutes.