



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery, Confectionery



FINISHED PRODUCT

Croissant

CROISSANT(MULTISEED)

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.500	75.00
Water	1.000	50.00
<u>Bakels Multiseed Bread Base</u>	0.500	25.00
Sugar	0.100	5.00
Skim milk powder	0.050	2.50
<u>Bakels Dry Yeast</u>	0.025	1.50
Salt	0.010	0.50
Total Weight: 3.185		

Group Laminated Karité Gold

Ingredient	KG	%
Bakels Karité Gold	0.900	28.00
Total Weight: 0.900		

Group Glaze

Ingredient	KG	%
Water	1.000	-
<u>Bakels Glossy</u>	0.070	-
Total Weight: 1.070		

Group Topping

Ingredient

Bakels Seed Mix

KG

0.200

%

-

Total Weight: 0.200

METHOD

(Feel free to make the dough the day before for best results)

- 1: Mix the ingredients for the dough in a doughmixer, use cold water and preferably cold flour.
- 2: Run the dough 4 minutes slowly and about 2 minutes quickly.
- 3: Take the dough and flatten it on a plate and place it in the fridge, and cover it with plastic.
- 4: Roll out the dough and laminate with Bakels Karité Gold, The margarine should have a temp of about 14-15 C, and let it rest for 15 minutes.
- 5: Feel free to cool the dough after each beat, for the very best result.
- 6: Cut into triangles oblong pieces and then roll them up, add slices of cheese and ham if you want a little extra meat.
- 7: Ferment the croissants at low temp in the fermenter about 32C and a humidity of 70%, give them at least 2 hours.
- 8: Before baking, brush them with Glossy and sprinkle seed mixture over them.
- 9: Bake at 190C for about 18 minutes.