



## Product Specification

Friday, 17 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-F

**Product Name:** BAKELS CROISSANT & DANISH MIX

**Product Code:** 3937

**Information:** 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.