

Recipe No:
R160 - R160a

CROISSANTS

USING [QUANTUM PLUS](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour / Pastry Flour	2.000	100%
	Gluten	0.050	2.5%
	Salt	0.034	1.7%
	Sugar	0.080	4%
	Milk Powder	0.050	2.5%
	QUANTUM PLUS	0.010	0.5%
	Bakels Instant Active Yeast	0.030	1.5%
	Water - iced	1.100	55%

2	Butter	1.000	50%
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Total Weight **4.354**

- Method:**
1. Prepare laminating fat. Form into a square ready to be laminated into the dough. Place in chiller to achieve desired temperature (firm, but not hard).
 2. Place group 1 ingredients in mixer and fully develop (similar to bread dough - window test will confirm development).
 3. Rest in freezer for 60 minutes before adding laminated butter.
 4. Ensure dough and fat are relatively the same consistency.
 5. Envelope butter as per French method.
 6. Give three half turns with 20 - 30 minutes rest in the chiller between turns.
 7. This will provide 27 layers.
 8. Trim dough edges where there is dough only and distribute these off-cuts across the inside of the layers.
 9. Rest in chiller for a further hour.
 10. Roll out to 3.4 - 4 mm.
 11. Process as required.
 12. Proof to double size (29 degrees and 75% humidity).
 13. Bake at 220 degrees for 20-25 minutes.

Notes: If using Compressed Yeast, use 110 g in above recipe.