



The croissant

Laminated dough recipe

Quantity in percentage of weight flour

Ingredients	Formulation without improver	Formulation with improver
Flour	100%	100%
Water	50%	50%
Salt	2%	2%
Fresh yeast ¹	2,5%	4,5%

(1) According to the dry yeast use : adapt the quantity

(dry yeast weight = 1/3 fresh yeast weight) – Dosage indicated for normal quality

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Ingredients preparation

Mixing

Rounding and butter incorporation

Sheeting – double folding

Sheeting – simple folding – final flattening

Cutting

Shaping

Second fermentation

Baking

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Laminated dough recipe

Quantity in percentage of weight flour

Ingredients	Formulation without improver	Formulation with improver
Butter	3%	3%
Sugar	11%	11%
Improver ²	-	1%
Folding butter	25% on total dough weight : that is 45% on flour weight	25% on total dough weight : that is 45% on flour weight

(2) Dosage info: follow the dosage level of the improver used

These formulations must correspond to the basis formula. We can use eventually milk (replacing water and eggs (1 to 2 per kg by flour))

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Diagrame

	Diagrame without improver	Diagrame with improver
Mixer	Spiral	Spiral
Temperature	37°C	37°C
Mixing	3 min speed 1 (add butter 2 min) 3 min speed 2 (according to the flour quality)	3 min speed 1 (add butter 2 min) 3 min speed 2 (according to the flour quality)
Dough temperature	18-20°C	18-20°C
First fermentation	16h 4°C	10 min 4°C
Butter	25 % on total dough weight	25 % on total dough weight

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Diagrame

	Diagrame without improver	Diagrame with improver
Folding	1 double and 1 simple folding	1 double and 1 simple folding
Waiting time	10 min 4°C after each folding	10 min 4°C after each folding
Shaping	2,5 mm	2,5 mm
Piece of dough weight	55g	55g
Second fermentation	2h15 à 28°C	2h15 à 28°C
Baking	15 min 175°C	15 min 175°C

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Ingredients preparation



Flour



Salt



Sugar



Improver

Scale and mix the dry ingredients

Scale separately butter and yeast



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Mixing



then add water



After 30 seconds of mixing, add yeast



Introduce all the dry ingredients (except yeast) in the mixer, mix during 30 seconds .

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Mixing



Mixing
Low speed: 2 min



Add butter
mixing
Low speed: 1 min



mixing
High speed: 3 min

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Mixing



Control the
temperature
dough
Target:
18° to 20°C

At the end of the mixing,
we obtain a gluten
network underdeveloped



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Rounding – Butter incorporation



After mixing :
make a bell with the dough



Cover it with a film and put it in a
retarder during 10 min / 4°C



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Rounding – Butter incorporation

Spread the dough with the roller
in order to obtain a shape



Beat the butter before
incorporation
(25% on total flour weight)

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Rounding – Butter incorporation

Butter incorporation :

Add butter



fold up the 4 sides
of dough on the
butter



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Sheeting – double folding



Sheet the dough
until 5 mm thick



Make sure that the
dough keeps its a
rectangular shape

Double folding : Fold up 2
edges as shown above



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Sheeting – double folding



Then, fold it again, in order to obtain 4 layers.

Cover with a plastic film

Let in the retarder : -4°C during 10 min



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Sheeting – simple folding – final sheeting

Sheet the dough again to obtain a rectangle of 5 mm of thickness



Simple folding : Pull down the left part until $\frac{2}{3}$ of the rectangle and cover by the straight part, to obtain 3 folds



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Sheeting – simple folding – final sheeting



Cover with a plastic
and let it
refrigerated at :
– 4°C during 10 min



Hand on the dough
to the rolling mill, to
obtain a rolled-out
pastry of 2,5 mm



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Cutting

Place the
dough sheet
on the table



Control that the edges
of the rectangle are
very right and regular



cut strips of
about 18 cm

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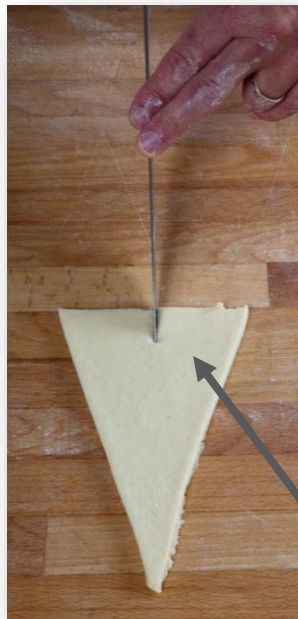
Finished products analysis



Cutting



Cut isosceles triangles
dimension :
base: 10 cm, sides : 18 cm – weight : 55 gr



Cut in the middle of
the triangle base or
use croissant cutter



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Shaping



Stretch slightly the triangle

Roll the dough piece from the base taking care of not compressing the dough

(Hands are placed in the center of the triangle, on both sides of the section, in order to finish in the extremities, while growing towards the outside)



Control that the point of the triangle is folded up on the croissant



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Second fermentation

Put the croissants on a baking tray keeping a certain distance between them



Put them in the proof box with relative humidity :
 28°C -HR = 70% / 2h15



Croissants double of volume



the layers becomes visible

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Loading and baking



Before baking, croissants are brushed with egg wash only



Baking in convection oven at 175°C during 15 min, without addition of steam.



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The crust must be golden with a blond color. The crumb show a large open structure. It should be soft and shiny.



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