



## PANDORA SALATA 10

Special powdered mix to make savoury leavened products and puff pastry products. Highly freeze-resistant. Within the Pandora line you will also find special mixes for sweet puff pastry products and much more. Discover the whole range.

### PRODUCT DETAILS

COD 01980705

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

temperatures and times below indicated can be varied according to actual room temperatures. In case of kneadings of more than 5 kg of PANDORA SALATA we suggest to reduce the quantity of yeast.

#### PROCEDURES TO FOLLOW FOR SALTED CROISSANTS

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PANDORA SALATA \_\_\_\_\_ g 1000

brewer's yeast \_\_\_\_\_ g 60

water at 20°C \_\_\_\_\_ g 400-450

KASTLE or MARBUR PLATTE CROISSANT\_ g 250

Blend PANDORA SALATA, yeast and water and knead well to a smooth paste and let rest for 10 minutes at room temperature.

Roll out the dough, put the margarine in its center and then fold the dough so as to envelope completely the margarine. Level the dough and fold it in 3 layers. Repeat the levelling and folding operation once more. Let rest for 10 minutes, level to the thickness of 4 mm approx and cut some triangles of the desired weight, roll up them tightly and place them on pans, turning the ends to form the 'croissant' shape. Let rest in rising room at 28-30°C for 60 minutes with relative moisture of 80% approx; just before baking (which is best done if the dough is not fully leavened at its maximum), egg wash the proofed units. Bake at 200-220°C for 20 minutes approx.

Other recipes can be demanded to our distributor or found on [www.irca.net](http://www.irca.net)

## TECHNICAL DENOMINATION

semifinished product for bakery.