



GASTRONOMIC CROISSANTS (PANDORA SALATA)

GASTRONOMIC SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



SAVOURY CROISSANT DOUGH

INGREDIENTS

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| PANDORA SALATA | g 1000 |
| FRESH YEAST | g 60 |
| WATER - AT 20°C | g 400-450 |

PREPARATION

Knead PANDORA SALATA, yeast and water until you obtain a velvet smooth dough.

Shape the dough into a ball and let it rest for 10 minutes at room temperature.

LAMINATED DOUGH

INGREDIENTS

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|----------------------|-------|
| MARBUR CROISSANT 20% | g 250 |
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PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough.

Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then roll out again and make another 3-layer fold.

Let the laminated dough rest for 10 minutes.

FINISHING

INGREDIENTS

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| EGGS | To Taste |
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| POPPY SEEDS | To Taste |
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FINAL COMPOSITION

Roll out the dough to 4 mm and cut it into triangles of the desired weight.

Put a little bit of savoury filling in the middle of the base (ham, boiled spinach and cheese, wurstel, cheese etc).

Roll the triangles up well tight, from the base up, bend the tips in order to give them a crescent shape and place them onto trays.

Store into the proofer room for 60 minutes at 28-30°C with relative humidity of the 80% (the temperature has to be not higher than 26°C, if the dough is laminated with butter, and not higher than 30°C if you use margarine instead).

Brush the croissants with beaten egg and sprinkle with poppy seed, then bake at 200-220°C for about 20 minutes in a deck oven.

TIPS:

-It is recommended to bake before the rising is at its maximum.