



## CROISSANTS (NATUR ACTIV-PANDORA G.S.)

**KNEADING: KNEAD ALL INGREDIENTS TOGETHER WITH THE EXCLUSION OF THE MARGARINE UNTIL A SMOOTH DOUGH IS OBTAINED, ROLL UP AND LEAVE TO REST AT 28-30°C FOR 60 MINUTES. PUT IN THE BATCH FREEZER A**

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### INGREDIENTS

PANDORA GRAN SVILUPPO	g 1.000
WATER	g 450
NATUR ACTIV	g 120
CASTER SUGAR	g 30-50

### PREPARATION

**DIRECT LEAVENING:** leave in a rising room at 28-30°C with relative humidity of about 80% for 180 minutes approx.**LEAVENING AFTER FREEZING:** after having frozen the croissant just prepared, they can rise at room temperature (20-22°C) covered with a plastic sheet for 14 hours or in rising room at 30-32°C for 4 hours and 30 minutes.**BAKING:** glaze with egg and bake the croissants at 180-190°C for 18-20 minutes.

## STEP 2

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### INGREDIENTS

BUTTER-PLATTE	g 400
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