



CEREALS AND HONEY CROISSANT

STEP 1

INGREDIENTS

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| PANDORA AI CEREALI | g 1.000 |
| YEAST | g 40 |
| WATER | g 450-470 |

PREPARATION

KNEADING: knead PANDORA AI CEREALI, yeast and water until a smooth, velvety consistency has been obtained. Leave to rest at room temperature (20-24°C) for 5 minutes. **METHOD:** roll out the dough, place margarine in the center and fold the dough over on itself so that the margarine is completely enveloped. Roll out the dough and fold into three layers; repeat the rolling out and folding procedure for three times (three folds of three layers in total), then leave to rest for 5 minutes. Finally, roll out the dough again to a thickness of about 4 mm, cut into triangle shapes and fill with the necessary quantity of HONEYFILL (about 10 g). Roll up the triangles tightly and place on baking sheets, curving the ends to create the traditional croissant shape. **LEAVENING:** leave in a rising room at 28-30°C with a relative humidity of about 80% for 60-80 minutes. It is advisable to go on to the baking stage before the leavening has reached its maximum. **DECORATION:** glaze with beaten egg or water and decorate with DECORGRAIN. **BAKING:** bake at 190-200°C for about 20 minutes. **INSTRUCTIONS:** The resting and rising times can be modified, according to the user's judgement, to suit particular working conditions. Should the dough contain more than 5 kg of PANDORA, it is advisable to reduce the relative quantity of yeast.

STEP 2

INGREDIENTS

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| MARBUR CROISSANT 20% | g 400 |
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STEP 3

INGREDIENTS

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| HONEYFILL | To Taste |
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STEP 4

INGREDIENTS

DECORGRAIN

To Taste