



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Croissant

CROISSANT AUX CANNEBERGE

OVERVIEW

18-001

INGREDIENTS

Group Dough 1

Ingredient	KG	%
Bread Flour	0.700	100.00
BAKELS SWEET DOUGH BLEND	0.140	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.014	2.00
BAKELS DAIRY BLEND	0.035	5.00
Eggs	0.070	10.00
Water	0.336	48.00
Total Weight:	1.295	

Group Roll in fat

Ingredient	KG	%
BAKELS DAIRY BLEND	0.420	45.00
BAKELS DAIRY BLEND	0.180	60.00
Total Weight:	0.600	

Group Dough 2

Ingredient	KG	%
Bread Flour	0.300	100.00
BAKELS SWEET DOUGH BLEND	0.060	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	2.00
BAKELS DAIRY BLEND	0.015	5.00
Eggs	0.030	10.00
Water	0.144	48.00
Strawberry Red Food Color	0.001	1.60
Total Weight:		0.556

Group Filling

Ingredient	KG	%
Sugar	0.125	100.00
Water	0.125	12.50
BAKELS LES FRUITS 50% CRANBERRY	0.500	100.00
Total Weight:		0.750

Yield: 34 pieces

METHOD

How to do it:

Dough 1 and Dough 2:

1. Prepare two doughs (plain dough/dough 1 and colored dough/dough 2. Mix all ingredients except for the roll in fat.
2. Mix for 2 minutes low speed and 3 minutes high speed.
3. Remove dough from the bowl, sheet to a rectangular shape and rest dough in refrigerator for 30 minutes under plastic cover.
4. Pin out on bench to 100 mm thickness.
5. Place roll-in fat on half the dough and fold over.
6. Give three (3) half turns with resting period in the chiller between turns.
7. For the final sheeting, put dough 2 on top of dough 1. Then sheet until 3mm thickness.
8. Cut into triangles 100 mm along base, 150 mm along other two sides.
9. Roll up from the base and shape into a crescent shape.
10. Dry proof and bake at 200°C for approximately 15 minutes.

Filling:

1. Make a syrup. Place Sugar and water in a saucepan and bring to boil until soft boil.
2. Remove from the saucepan then add Les Fruit Cranberry 50%
3. Place in a piping bag.

Assembly:

1. Create a hole on the base of the baked croissant.
2. Pipe 15-20g filling.
3. Decorate as desired.