

# SALTED EGG ROUND CROISSANT

## OVERVIEW

17-080

## INGREDIENTS

### Group Croissant

Ingredient	KG	%
All Purpose Flour	0.168	60.00
Bread Flour	0.112	40.00
Salt	0.006	2.00
Sugar	0.022	8.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.50
DOBRIM HIGH SPEED	0.001	0.40
BAKELS SHORTENING	0.028	10.00
Ice cold water *variable	0.148	53.00
Layering fat	0.126	45.00
Total Weight:		0.615

### Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.105	70.00
Water	0.150	100.00
BAKELS DAIRY BLEND	0.015	10.00
Salted egg, egg yolks	0.075	50.00
Total Weight:		0.345

### Group Dusting

Ingredient	KG	%
Powdered sugar	0.020	-
Total Weight:		0.020

**Yield:** 25 pieces

## METHOD

How to do it:

1. Prepare salted egg filling, melt butter and set aside. Mash salted egg yolks and add cooled melted butter.
2. In a mixing bowl, whisk Bakels Bake Stable Custard Mix and water. Whisk in egg yolk and butter mixture. Set aside in a bowl.
3. Add dry ingredients in a spiral mixer and mix for 30 seconds on low speed.
4. Add cold water and mix on low speed for 2 minutes.
5. Add shortening and mix on high speed until partiall developed.
6. Rest dough in the chiller for 15 minutes. Prepare layering fat.
7. Sheet and add layering fat and do a French fold. Chill for 10 minutes.
8. Create 3 single folds and chill for 10 minutes in between folds.
9. For the final sheeting, sheet the dough at 4 mm. Rest for 10 minutes before cutting.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean

10. Re-mix salted egg filling and place in a piping bag.
11. Cut the dough to long triangular shapes.
12. Pipe the salted egg mixture. Roll the croissants and round inside a greased cupcake tray.
13. Proof for 30-40 minutes.
14. Brush with eggwash.
15. Bake at 200C. Inject steam. Bake for 30-40 minutes.
16. Dust with powdered sugar before serving.