



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-lean



FINISHED PRODUCT

Croissant

STRAWBERRY & CREAM CHEESE CROISSANT

OVERVIEW

19-052

INGREDIENTS

Group Detrémpe

Ingredient	KG	%
***Pesto Sauce	1.000	100.00
Sugar	0.150	15.00
Salt	0.012	1.20
BAKELS DAIRY BLEND	0.250	25.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Whole Milk	0.190	19.00
Cold water	0.270	27.00
APITO STRAWBERRY PASTE	0.005	0.50
Red food color	-	-

Total Weight: 1.897

Group Beurrage

Ingredient	KG	%
BAKELS DAIRY BLEND	0.500	-
Total Weight: 0.500		

Group Filling

Ingredient	KG	%
Cream Cheese	0.300	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.015	-
Total Weight: 0.315		

Yield: 15 pieces

METHOD

How to do it:

1. Choose a room with a temperature below 25C.
2. Day 1. Combine all the dough ingredients except for the cubed Dairy Blend, Apito Strawberry and food color and knead for 1 minutes, at low speed.
3. Put the dairy blend and knead for 3-4 minutes at low speed.
4. Scale 820g/ pc and French fold.
5. Rest for 6 minutes. Wrap individually and freeze overnight.
6. Add red food color & Apito Strawberry to the remaining 250g detrempe. Knead till you get a solid red color. Divide into 2, wrap and freeze overnight.
7. Day 2. Prepare the cold dairy blend on a wax paper.
8. Cover with another paper and pound butter until 18x18cm. Freeze.
9. Prepare your paton.
10. Lock in the butter and sheet. Rest in fridge for 30 minutes.
11. Single fold and laminate. Rest in fridge for 30 minutes.
12. Double book fold and laminate. Rest in fridge for 30 minutes.
13. Brush with eggwash & Lay in the colored detrempe.
14. Single fold and laminate. Rest in fridge overnight.
15. Day 3. Final Lamination (7mm). Cut, apply the filling & roll into croissant shape.
16. Dry proof and bake at 185C for 28-32 minutes.