

KOMPLET Croissant 15

CONCENTRATED PREMIX FOR CRISPY, LIGHT, FLAKY CROISSANTS.



Bake the best with something good!



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Croissants

KOMPLET Croissant 15	1.500 g
Wheat flour	8.500 g
Fresh yeast (dried yeast 170 g)	500 g
Water	approx. 4.800 g
Puff Pastry Margarine to fold in	5.350 g
Total weight	20.650 g

Yield: 344

Method:

Mixing time:

Spiral mixer: 3 minutes slow + 3 minutes fast

Dough temperature: approx. 24 °C

Fold in 300 - 350 g Puff Pastry Margarine per kg dough. Method and further process as usual. Bake when well proved. Bake it with steam, or brush it with egg wash.

Piece weight: 60 g

Baking temperature: 190 - 210 °C

Baking time: approx. 17 - 20 minutes

Sweet Croissants

KOMPLET Croissant 15	1.500 g
Wheat Flour	8.500 g
Sugar	1.000 g
Butter	0.300 g
Eggs	0.500 g
Fresh yeast (dried yeast 0,250kg)	0.750 g
Water	4.000 g
Puff Pastry Margarine to fold in	4.100 g
Total weight	20.600 g

Yield: 343

Method:

Mixing time:

Spiral mixer: 3 minutes slow + 3 minutes fast

Dough temperature: 24 °C

Fold in 250 g Puff Pastry Margarine per kg dough. Method and further process as usual. Bake when well proved. Bake it with steam, or brush it with egg wash.

Piece weight: 60 g

Baking temperature: 190 °C

Baking time: approx. 17 - 20 minutes



Master Tip:
DOUGH PIECES MADE WITH KOMPLET Croissant 15
ARE PERFECTLY FREEZE-STABLE



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