Recipe

Croissant



Ingredients

Dough	*g*
Flour	1000
Salt	20
Yeast	20
Tigris	5
Milk powder	30
Sugar	100
Water	500
Campina Butter	50
Butter for Lamination	500

Working Method

1. Knead the dough for 3 mins on slow then 4 mins on fast.
2. Roll out at 18 then freeze for 20-40 mins. Meanwhile, flatten out the butter then fridge it. Roll out the dough when it's really cold till 9, then include the butter by placing it in the middle, then pinching the butter walls into the dough.
3. Close it up and score the sides for better laminating.
4. Make up: 2 double folds at 6, then freeze for 20-30 mins.
5. Give the dough a bit of width (more than 33 cm), and roll the rest till thickness of 3 or 1 dash till 3.
6. Cut isosceles triangles of 33cm height, and 11cm base and roll.
7. Proof at 28°C for about 2 hours and preheat the oven at 210°C then bake at 180°C for 15 mins