

Croissants

Ingredients:

	kg
Flour	1.900
Salt	0.040
Sugar	0.100
Water	1.100
Yeast	0.120
Milk Powder	0.150
Sovereign Pastry Margarine	0.900

Method:

- Dissolve the yeast in the cold water, then add to all the other ingredients (Except the Sovereign pastry margarine)
- Mix for 5 minutes on medium speed.
- Roll the dough out then cover half of the dough with the Sovereign Pastry margarine. Fold over the remaining dough to cover all the margarine.
- Give the dough 3 half turns.
- Pin down to 15mm, cover with plastic then rest in the fridge/freezer for 20 minutes.
- After 20 minutes rest, proceed to finish as required.

Tips:

1. Ideal dough temperature: 11-12°C
2. Use cold water: 5°C
3. Place flour in the freezer to help keep everything cold.
4. Prove temperature: 35°C, 75% moisture