

Cubed Croissants

Ingredients:

Carr's Baker's Strong Flour	1.900Kg
Salt	0.040Kg
Sugar	0.100Kg
Cold Water (-5°C)	1.100Kg
Yeast	0.120Kg
Milk Powder	0.150Kg
Crispuff Pastry Margarine	0.900Kg



Method:

1. To make the pastry dissolve the yeast in the cold water, and then add to all the other ingredients (except the Crispuff Pastry Margarine).
2. Mix for 5 minutes on medium speed
3. Roll the dough out, then cover half of the dough with Crispuff Pastry and Margarine, fold over the remaining dough so as to cover all the margarine
4. Give the dough 3 half turns
5. Pin down to 15mm, cover with plastic, then rest in the freezer for 20 minutes (ideal dough temperature -11°C to -12°C)
6. After 20 minutes rest, proceed to finish as required
7. Cut the pastry into 6cm (width) strips and 75cm (length)
8. Roll width way
9. Place into square tin and place another tin on top with a heavy oven proof object on top to stop the dough from over flowing
10. Bake at 160°C for 50 minutes
11. Fill the croissants with chosen filling
12. Dip croissant into chosen topping and decorate

Our chosen flavours:

- White Coverdecor filled with IRCA Nocciolata Bianca
- Macphie 5th Avenue Caramel filled with Biscoff
- Strawberry Coverdecor filled with Mactop Extra
- Coated and filled with Crema Vela Pistachio