

Artisan Croissants

using VOLTEX, CRAFT-MALZ,

BACKEXTRAKT and IREKS PREMIUM CUSTARD

(Recipe for 200 pieces)

Dough:

Wheat flour	5.000 kg
CRAFT MALZ	0.500 kg
Sugar	0.250 kg
Margarine	0.150 kg
VOLTEX	0.050 kg
Salt	0.075 kg
Yeast	0.250 kg
<u>Water, approx.</u>	<u>2.750 kg</u>
Total weight	9.025 kg

Mixing time: 3 + 3 minutes

Dough temperature: approx. 20° C

Bulk fermentation time: approx. 15 minutes

Instructions for use: Fold in 0.250 kg roll-in shortening per each kg dough with 3 single turns. It is recommended to observe short relaxation times between the individual turns and to not go below a dough thickness of approx. 10 mm when folding further.

Chocolate cream-malt extract filling:

BACKEXTRAKT	2.450 kg
IREKS PREMIUM CUSTARD	1.400 kg
Whole egg	0.350 kg
Water	1.400 l

<u>Chocolate drops</u>	<u>1.400 kg</u>
Total weight	7.000 kg

Mixing time: Mix all the ingredients, apart from the chocolate drops, briefly until smooth.

Swelling time: approx. 1 hour

Scaling weight: approx. 0.035 kg

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- Final proof: approx. 40 minutes
- Baking temperature: 210° C, giving a little steam
- Baking time: 15 – 18 minutes
- Instructions for use: Mix the BACKEXTRAKT, IREKS PREMIUM CUSTARD, whole egg and water briefly until smooth. Subsequently, add the chocolate drops. Allow the chocolate cream-malt extract filling to swell before further processing. Roll out the folded dough to a thickness of 2.5 mm with a width of 50 cm. Cut triangles of 25 cm x 12 cm (height x width), fill with the chocolate cream-malt extract filling, process into croissants and allow to prove. Sprinkle the dough pieces with the topping at $\frac{3}{4}$ proof. Subsequently, bake giving a little steam and open the damper 3 – 5 minutes before unloading from the oven for stabilization. After baking, glaze the baked goods with apricot jelly and sift with sweet snow powder.
- Topping: MELLA-CROCCANTE and flaked hazelnuts (1:1)



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