Mimetic

Palmier
# Palmier

## Ingredients

<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Flour</td>
<td>1000 g</td>
</tr>
<tr>
<td>Water (±)</td>
<td>520 g</td>
</tr>
<tr>
<td>Salt</td>
<td>20 g</td>
</tr>
<tr>
<td>Mimetic (in the dough)</td>
<td>100 g</td>
</tr>
<tr>
<td>Mimetic (lamination)</td>
<td>600 g</td>
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</tbody>
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## Working method

- **Mixing Spiral**: 3’ slow and 3’ medium.
- **Dough Temperature**: 21°C max.
- **Bulk Fermentation**: 30’ in the freezer at -18°C.
- **Lamination Day One**: One double fold (*4) and one single fold (*3).
- **Lamination Day Two**: One double fold (*4) and one single fold (*3).
- **Rest**: 60’ minimum
- **Sheeting**: Roll out until 2 mm thickness.
- **Decoration Before Baking**: Sprinkle with sugar and give another single fold.
- **Oven Temperature °C**: 215°C
- **Baking Time**: 25’ Turn them over after 12’.

*Since using Mimetic; my Palmier is still crispy after 2 days on the shelf.*

Artisan Baker