

Mimetic

Croissant





Croissant

Ingredients

Flour	1000 g
Water (±)	500 g
Yeast (fresh)	50 g
Salt	20 g
Sugar	100 g
Mimetic (in the dough)	50 g
S-500 Acti+	20 g
Mimetic (lamination)	500 g

It is so easy to work with Mimetic. And my customers enjoy the great taste.

Artisan Baker

Working method

Mixing Spiral	4' slow and ± 4' fast.
Dough Temperature	21°C
Process	30' in freezer, then 2 single folds, then 30' in the freezer, then one single fold.
Scale	60 g
Make Up	Roll out 2,8 mm cut triangles from 11 cm base and 22 cm high. Roll up like croissant.
Final Fermentation	± 90' at 28°C 85% RH.
Decoration Before Baking	Glaze with Sunset Glaze.
Oven Temperature °C	210°C
Baking Time	± 18'