

Mimetic

Palmier



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Ingredients

Flour	1000 g
Water (±)	520 g
Salt	20 g
Mimetic (in the dough)	100 g
Mimetic (lamination)	600 g

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

Artisan Baker

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'.